CHARITY UNITED METHODIST WOMEN

4080 Charity Neck Road
VIRGINIA BEACH, VIRGINIA 23457

1982

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Expression of Appreciation

Our organization wishes to sincerely express our appreciation and thanks to all those individuals who donated recipes, helped with the compiling and the selling or in any other way contributed to the publication of this delightful cookbook.

CHARITY UNITED METHODIST WOMEN

1262—82

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By

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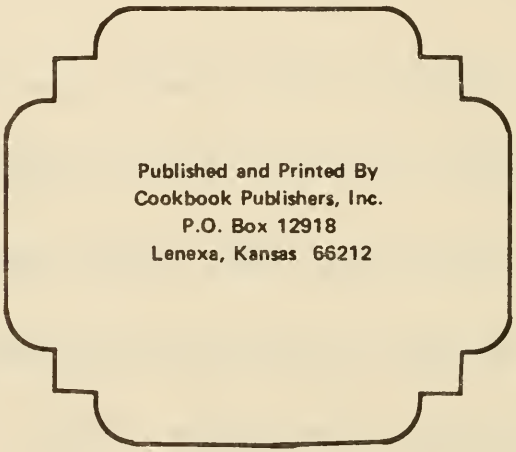

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FAITH, HOPE, CHARITY

Charity United Methodist Church, in Princess Anne's Back Bay area, takes its name not from the staunch guardians Faith, Hope and Charity (though that trio has a place in any church life), but from a county resident.

The church is named for Charity Capps, sister of the great-grandfather of Miss Peggy Capps, librarian at Virginia Beach-Princess Anne Library.

Miss Capps said that her great-grandfather, the original Washington Tazwell Capps and Charity , were two of the 12 children of Andrew Capps. Charity was born in Knott's Island, N.C. in 1820, where her parents lived before returning to Princess Anne County.

Charity, whom Miss Capps said, was apparently quite a character, married Johnson Whitehead and donated land in Back Bay for a church. She asked that the church be named for her, hence, Charity Church.

President ..... Jack Burroughs

Vice President ..... Linda Lowman

Secretary ..... Vera Munden

Treasurer ..... Lucy Murden

Chairpersons:

Supportive Community ..... Susan Flanagan

Christian Social Involvement ... Alice Hancock

Christian Global Concerns ..... May Bonney

Nominations ..... Ann Gregory

CIRCLE LEADERS

Willing Workers ..... Lillian Orr

Koinonia ..... Sue Champion

Agape ..... Velma Gregory

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Appetizers,
Pickles, Relishes

A HANDY SPICE GUIDE
TO MAKE YOU BECOME A SEASONED SEASONER

ALLSPICE....a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon and nutmeg. USES: (Whole) Pickles, meats, boiled fish, gravies. (Ground) Puddings, relishes, fruit preserves, baking.

BASIL....the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. USES: For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES....the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. USES: For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY....the seed of a plant grown in the Netherlands. Flavor that combines the tastes of Anise and Dill. USES: For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER....a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. USES: For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL....the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. USES: Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE....the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. USES: (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM....an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. USES: In beverages, jellies and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)....is a vegetable protein derivative for raising the effectiveness of natural food flavors. USES: Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey and cooked vegetables.

OREGANO....the leaf of a safe bush growing in Italy, Greece and Mexico. USES: An excellent flavoring for any tomato dish, especially Pizza, chili con carne, and Italian specialties.

PAPRIKA....a mild, sweet red pepper growing in Spain, Central Europe and the United States. Slightly aromatic and prized for brilliant red color. USES: A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY....the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. USES: Excellent as a topping for breads, rolls and cookies. Also delicious in buttered noodles.

ROSEMARY....an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet, fresh taste. USES: In lamb dishes, in soups, stews and to sprinkle on beef before roasting.

SAGE....the leaf of a shrub grown in Greece, Yugoslavia and Albania. Flavor is camphoraceous and minty. USES: For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews and salads.

THYME....the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. USES: For poultry seasoning, in croquettes, fricassees and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC....a root of the ginger family, grown in India, Haiti, Jamaica and Peru, having a mild, ginger-pepper flavor. USES: As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

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BEEF ROLLS

Dried beef
Cream cheese

Spread cream cheese on a slice of dried beef and roll.

Lisa Schnurbusch, age 6

JEANNE LOWMAN'S QUICK LIVER PATE

1 env. unflavored gelatin
1 c. cold water
12 oz. liver sausage, mashed
1/2 c. salad dressing
1/2 c. sour cream
2 Tbsp. chopped onion
1 tsp. Worcestershire sauce

Sprinkle gelatin over cold water in saucepan. Place over low heat and stir constantly until gelatin dissolves, about 3 minutes. Remove from heat. Stir in mashed liver sausage, salad dressing, sour cream, onion and Worcestershire sauce and mix well (a blender is good for this). Turn into 4 cup loaf pan and chill until firm. Unmold and garnish with ripe olives, cut into leaf shapes. Delicious with crackers or Fritos.

John B. Lowman

HAM-FILLED PARTY BISCUITS

1/2 c. butter or margarine
1 (3 oz.) pkg. cream cheese, softened
1 c. unsifted all-purpose flour
1 c. ground baked ham
Brown sugar
Dry mustard

Cream butter or margarine and cream cheese until light and fluffy. Stir in flour until thoroughly mixed. With hands, form into a ball, wrap in waxed paper and refrigerate for 1 hour or so before rolling out. Roll out dough into a rectangle, about 1/2 inch thick. Sprinkle with ground baked ham. Dust lightly with brown sugar and dry mustard. Roll up jelly roll fashion. Chill. Preheat oven to 400° F. Cut roll into 16 slices, place slices on cookie sheet. Bake for 15 to 20 minutes. Serve hot. Makes 16, about 125 calories each.

Joyce Newman

SAUSAGE BALLS OR BISCUITS

1 lb. hot sausage
3 c. Bisquick
2 c. grated Cheddar cheese (1 c. mild, 1 c. sharp)

Let ingredients come to room temperature. Mix until well blended. Roll into biscuit size balls (or make biscuits). Bake at 400° for 30 minutes. Serve warm. May be frozen after baking and reheated after thawing. Makes about 40.

Terry Lytle

SHRIMP DIP

8 oz. cream cheese
1/2 bottle catsup
2 Tbsp. horseradish
1 Tbsp. Worcestershire sauce
1/4 c. mayonnaise
1/2 c. shrimp

Blend well first 5 ingredients. Then add shrimp.

Margaret Cartwright

CRAB DIP

3 (8 oz.) pkg. cream cheese
2 tsp. mustard
1/2 c. mayonnaise
Dash of garlic powder
2 Tbsp. powdered sugar
1/2 c. warm wine or sherry (optional)
1 lb. crabmeat (backfin)
Dash of salt

Melt cream cheese over low heat until melted and add all other ingredients, then stir in crabmeat. Serve hot.

Patsy Meiggs

CRAB APPETIZERS

1 can crabmeat
1 stick softened butter
1 tsp. garlic salt
1 tsp. seasoned salt
1 jar Old English cheese Kraft spread
1 1/2 - 2 Tbsp. mayonnaise

Drain the crabmeat, rinse with cold water. Drain again. Mix all ingredients, spread on English muffin halves. Bake about 5 minutes or till bubbly, then cut into quarters. These can be frozen, also. They are simple to make, delicious and great to have for unexpected company.

Mimi Thomas

HOT CRAB COCKTAIL DIP

8 oz. cream cheese
1 Tbsp. milk
2 tsp. Worcestershire sauce
7 1/2 oz. crabmeat
2 Tbsp. chopped green onion

Drain and flake crabmeat. Combine cream cheese with milk and Worcestershire sauce. Add crabmeat and onion. Turn into greased casserole. Bake at 350° for 15 minutes. Serve warm with crackers.

Carol C. Eason

OLIVE CHEESE BALLS

2 c. shredded sharp Cheddar cheese
1 1/4 c. all-purpose flour
1/2 c. melted margarine
36 pimiento stuffed olives

Mix cheese and flour. Add margarine and mix thoroughly. Mold 1 teaspoon dough around each olive; shape into ball. Place 2 inches apart on ungreased baking sheet. Cover; chill at least 1 hour. Heat oven to 400°. Bake 15 - 20 minutes. Makes 3 - 4 dozen.

Vicky Atwood

CHEESE ROLL

1 lb. sharp cheese, grated
12 olives, chopped
1/2 can pimento, chopped
2 or 3 small sweet pickles, chopped
2 cloves garlic, crushed
1/4 small onion, chopped
2 (8 oz.) pkg. cream cheese
2 Tbsp. salad dressing
Chili powder

Cream cream cheese and salad dressing together, add all other ingredients except chili powder. Wrap in foil paper and store in refrigerator. The rolls will improve in flavor if made ahead of time.

Ellen Carpenter

EVER READY CHEESE BALL

1/2 lb. process sharp cheese, grated
1 1/2 Tbsp. onion, minced
3 Tbsp. green pepper, chopped
2 Tbsp. pickle relish
1 egg, boiled and chopped
1/2 c. mayonnaise (enough to hold)
3 large olives
1/2 tsp. salt
1 Tbsp. pimento, chopped
1/4 c. saltine crackers, finely crushed

Combine all ingredients and form into a ball. Cover with paprika. Can also be formed into a log.

Lisa Darling

THREE CHEESE SPREAD

2 c. shredded sharp Cheddar cheese
1 (3 oz.) pkg. cream cheese, softened
1 c. crumbled Blue cheese (4 oz.)

Thoroughly combine the three cheeses. Serve with crackers. Makes 2 cups.

Carol C. Eason

CHEESE SPREAD FOR SANDWICHES AND CRACKERS

1 lb. strong cheese
1 onion
1 green pepper
1/2 bottle chili sauce (Del Monte)
Mayonnaise

Grate cheese. You may either grate onion and green pepper or put onion, pepper and chili sauce in blender. Mix grated or blended onion, pepper, chili sauce with grated cheese. Add just a little mayonnaise to make it spread easily.

Velma M. Gregory

CHEESE WAFERS

2 c. grated Cheddar cheese
1 c. flour
1/2 c. margarine
1 tsp. salt
Dash of pepper
Dash of Tabasco sauce
3/4 c. chopped pecans

Mix thoroughly and shape into long rolls with diameter of 50¢ piece. Cut into wafers 1/3 inch thick. Bake at 375° for 8 to 10 minutes.

Barbara Walker

CHEESE CRACKERS

1 c. flour
2 c. (8 oz.) grated Cheddar cheese
1/2 c. margarine
Dash of ground red pepper (optional)
1/8 tsp. salt (onion salt) (optional)

Cream together cheese and margarine until well blended, then work in 1 cup flour along with pepper and salt. Make into small balls and press out on ungreased cookie sheet (or use cookie press). Bake at 400° (preheated) 6 to 8 minutes until slightly browned.

Harriet Haynes

HOT SNACK

8 oz. bag Doritos corn chips
1 c. diced spring onions
1 diced tomato
8 oz. diced Monterey Jack cheese with jalapeno peppers

Spread chips on baking sheet; sprinkle cheese, tomatoes and onions over chips. Put under broiler or in oven on low heat until vegetables are hot and cheese is melted. Eat this snack alone or dip in sour cream.

Berry Fuina

DIP FOR RAW VEGETABLES

1 c. mayonnaise
1 c. milk
1 pkg. Hidden Valley Ranch (original) dressing

In a bowl put mayonnaise and milk. Mix well with wire whip or fork. Refrigerate 30 minutes before serving to allow dressing to thicken. Stir before serving. Store dressing, refrigerated in covered container, for 3 or 4 weeks.

Carol C. Eason

VEGETABLE DIP

1 c. Miracle Whip salad dressing
1 pt. sour cream
1 Tbsp. dill weed
1 Tbsp. onion flakes
Dash of salt

Mix together and serve with raw vegetables or chips.

Susan Godwin, submitted by
Ellen Carpenter

VEGETABLE DIP

1 c. Miracle Whip salad dressing
1/4 c. catsup
5 olives, chopped finely
1 Tbsp. chives
2 tsp. parsley
1 hard-boiled egg, chopped

Mix all ingredients together and serve with raw vegetables.

Susan Godwin, submitted by
Ellen Carpenter

SWEET CUCUMBER STICKS

For large overgrown cucumbers.

7 lb. cucumbers, peeled and cut long (like potato fries)
2 c. lime mixed in 2 gal. water

Soak for 24 hours. Wash well. Soak in ice water 3 hours. Drain well. Cover with mixture of:

2 qt. vinegar
4 1/2 lb. sugar
1 Tbsp. salt
1 Tbsp. whole cloves
1 Tbsp. pickling spice

Let stand overnight. Next day, boil for 30 minutes and then can in sterilized jars.

Toni Eaton

SQUASH PICKLES

8 c. thinly sliced yellow squash
2 c. thinly sliced onions
2 large green peppers, sliced in strips
2 Tbsp. salt
2 c. vinegar
3 c. sugar
1 Tbsp. mustard seed
2 tsp. celery seed

Soak vegetables 1 hour in ice water. Drain thoroughly. In saucepan combine vinegar, sugar, salt, mustard and celery seeds. Bring to full rolling boil, stirring to dissolve sugar. Add vegetables. Bring again to full boil. Pack in hot sterilized jars and seal at once. Yield: About 4 pints.

Jean Pillsbury

PICKLED GREEN BEANS (Sweet)

2 lb. fresh green beans
1 3/4 c. distilled white vinegar
1 1/2 c. water
3/4 c. granulated sugar
4 tsp. salt
1 Tbsp. mustard seed
1 Tbsp. whole black pepper
1 (3 inch) cinnamon stick
2 cloves garlic, split
3 medium onions

Wash, trim and cut beans into 2 inch diagonal pieces. Cook, covered, in boiling salted water until tender; drain. Meanwhile, combine vinegar and next 3 ingredients in saucepot; add spices and garlic tied in cheesecloth bag; heat to boiling. Add onions and beans to vinegar solution. Bring to boil, simmer 1 minutes. Remove spice bag. Continue simmering while quickly packing 1 clean hot pint jar at a time. Fill to within 1/2 inch of top, making sure vinegar solution covers beans. Cap each jar at once and process 5 minutes in boiling water bath.

Linda Sue Lowman

SWEDISH CUCUMBERS

Boil together:
1 c. white vinegar
1 c. water
1/2 c. sugar
1/2 tsp. celery seed
1/2 tsp. parsley flakes

Let cool. Slice 8 to 10 small cucumbers in a shallow dish. Sprinkle with salt (about 1 teaspoon). Let set for 20

minutes. Press lightly with bottom of glass to remove excess water. Add to cool mixture. Slice 1 medium onion and add to cucumbers. Place cucumbers and onions in jar, cover with enough cooled liquid to cover and refrigerate. No need to seal or process.

Ellen Carpenter

** NOTES **

notes

notes

Soups, Salads, Vegetables

FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	½ pound	¾ to 1 pound	1½ pounds
Mayonnaise	1 cup	2 to 3 cups	4 to 6 cups
Mixed Filling for Sandwiches (meat, eggs, fish)	1½ quarts	2½ to 3 quarts	5 to 6 quarts
Mixed Filling (sweet-fruit)	1 quart	1¾ to 2 quarts	2½ to 4 quarts
Jams & Preserves	1½ lb.	3 lb.	6 lb.
Crackers	1½ lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1½ gal.	3 gal.	6 gal.
Salad Dressings	1 pt.	2½ pt.	½ gal.
Meat, Poultry or Fish:			
Wieners (beef)	6½ pounds	13 pounds	25 pounds
Hamburger	9 pounds	18 pounds	35 pounds
Turkey or chicken	13 pounds	25 to 35 pounds	50 to 75 pounds
Fish, large whole (round)	13 pounds	25 pounds	50 pounds
Fish, fillets or steaks	7½ pounds	15 pounds	30 pounds
Salads, Casseroles, Vegetables:			
Potato Salad	4¼ quarts	2¼ gallons	4½ gallons
Scalloped Potatoes	4½ quarts or 1 12×20″ pan	8½ quarts	17 quarts
Mashed Potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1¼ gallons	2½ gallons	5 gallons
Baked Beans	¾ gallon	1¼ gallons	2½ gallons
Jello Salad	¾ gallon	1¼ gallons	2½ gallons
Canned Vegetables	1 #10 can	2½ #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or ½ c.)	6¼ lb.	12½ lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37½ pounds	75 pounds	150 pounds
Fruit Cup (½ c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10×12″ sheet cake 1½ 10″ layer cakes	1 12×20″ sheet cake 3 10″ layer cakes	2 12×20″ sheets cakes 6 10″ layer cakes
Whipping Cream	¾ pint	1½ to 2 pints	3 pints
Ice Cream:			
Brick	3¼ quarts	6½ quarts	12½ quarts
Bulk	2¼ quarts	4½ quarts or 1¼ gallons	9 quarts or 2½ gallons
Beverages:			
Coffee	½ pound and 1½ gal. water	1 pound and 3 gal. water	2 pounds and 6 gal. water
Tea	1/12 pound and 1½ gal. water	1/6 pound and 3 gal. water	1/3 pound and 6 gal. water
Lemonade	10 to 15 lemons, 1½ gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

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EGG-DROP SOUP

6 c. chicken broth
1 Tbsp. soy sauce
1 tsp. sugar
1/2 c. frozen peas and carrots (optional)
2 Tbsp. cornstarch blended with 1/4 c. water
2 eggs, beaten
2 green onions, chopped (optional)

In medium saucepan, bring broth, soy sauce, sugar and frozen vegetables to boil. Reduce heat to medium; stir in cornstarch mixture, stir until soup thickens slightly. Reduce heat to low. Stirring, slowly pour in eggs; stir until shredded. Remove from heat. Garnish with green onions. Serve immediately. Makes 6 servings.

Doris Higgins

OLD FASHION VEGETABLE BEEF SOUP

3 lb. stew beef
1 can peas, corn and butter beans
2 cans tomatoes and mixed vegetables
1 can vegetable or vegetable beef soup
3 medium potatoes
1 large onion
Salt and pepper to taste

Cook beef for 30 minutes. Add remaining ingredients and cook for 2 hours at just a boil.

Connie Etheridge

SWEET AND SOUR CABBAGE SOUP

2 lb. chuck roast, in one piece
1 pkg. soup bones
8 to 10 c. water
1 large onion
2 stalks celery, cut each in half
2 carrots

1. Bring to a boil (covered). 2. Skim top. 3. Add:

1 large can tomatoes
1 family size can tomato sauce (or 2 small)
1 large can tomato paste (or 2 small)

4. Cook on low for 1 hour. 5. Then add 1 jar of

sauerkraut (strained), salt and pepper, 1/2 cup sugar, lemon juice from 1 lemon. 6. Cook slowly, covered, for 1/2 hour. Stir and taste. Season to taste with sugar, salt and pepper. 7. Cook on low for 1 hour or longer.

Lillie Whitehurst

ROQUEFORT SALAD DRESSING

1 c. sour cream
1/2 c. mayonnaise
2 tsp. vinegar
1 Tbsp. sugar
1 tsp. salt
Dash of black pepper
1/2 clove garlic, minced finely
3 oz. Roquefort cheese

Mix all ingredients well. Store in covered container in refrigerator. Will keep at least 2 weeks.

Terry Lytle

THOUSAND ISLAND SALAD DRESSING

1 c. mayonnaise
1/4 c. catsup
1 slice onion
1 stalk celery, cut into 2 inch pieces
2 small sweet pickles
3 sprigs parsley
1 tsp. canned pimiento
1 slice green pepper
1 hard-boiled egg, quartered

Put all except egg in blender. Cover and blend on low until vegetables are coarsely chopped. Add egg and blend until egg is chopped.

Terry Lytle

EASY SALAD DRESSING

1 c. mayonnaise
1/2 c. sugar
1/4 c. vinegar
1 Tbsp. French's mustard
1 tsp. celery seed

Put all in jar and shake to mix well. Will keep for weeks in refrigerator. Good for slaw, potato and chicken salad.

Lola Sanders

AMBROSIA

1 (6 oz.) can frozen orange juice
1 (8 1/2 oz.) can crushed pineapple
3 apples, grated
1 banana, mashed
1 (7 oz.) pkg. grated coconut

Thaw the orange juice and place in a bowl. Add the pineapple, apples, banana and coconut and mix well. Chill.

Carol C. Eason

APRICOT JELLO SALAD

2 (3 oz.) pkg. apricot jello
2 (12 oz.) cans apricot nectar
1 small can evaporated milk
1 c. sour cream

Dissolve 1 box jello in 1 cup warm nectar. Remove from heat and add second cup of nectar. Pour into greased mold and refrigerate. When firm, spread sour cream on top and pour second layer of jello, prepared as follows: Dissolve jello in 1 cup nectar, remove from heat. Cool slightly and add evaporated milk. Mix well and pour over sour cream. Refrigerate until firm and thoroughly chilled. Serves 6 to 8.

Alice Hancock

BLUEBERRY SALAD

1 large pkg. cherry jello
1 can blueberry pie filling
1 c. chopped pecans
1 small can crushed pineapple, drained
1 small pkg. cream cheese
1 pkg. Dream Whip

Dissolve jello into 2 cups boiling water. Add 1 cup cold water (I use juice of pineapple as part of cold water). Add pineapple, pie filling and pecans and congeal. Mix cream cheese (softened) and prepared Dream Whip and spread on top. Makes a 13x9 inch or two 8 inch square portions.

Bernice Henley

CONGEALED PINEAPPLE CRANBERRY SALAD

1 pkg. raspberry jello
1 pkg. lemon jello
2 1/2 c. boiling water + 1 c. pineapple juice (add water to juice to make 1 c.)

Chill until slightly thickened. Then fold in:

1 small can crushed pineapple, well drained*
1/4 c. chopped walnuts*
1/2 can whole cranberry sauce*

Chill until firm.

*Note: For a thicker salad double amounts given to fold in.

Emma M. Perreault

REX'S CRANBERRY SALAD

1 qt. cranberries
3 c. boiling water
2 c. sugar
3 Tbsp. Knox gelatine
2 c. white grapes, quartered
1 c. pecans, chopped
2 c. crushed pineapple, drained

Cook cranberries in boiling water until they pop open. Strain. To the juice only, add sugar and gelatine which has been soaked in a little cold water. When sauce is cool, add fruits and nuts. Chill in refrigerator. This recipe is a part of Rex's family tradition. His grandmother always made a batch just for Rex as his Christmas present from her. We wouldn't think of having chicken and dressing without Cranberry salad! "It just wouldn't be the same."

Lisa Darling

JELLO DESSERT

1 large pkg. jello (any flavor)
2 c. boiling water, add 1/3 c. lemon juice (concentrate)

When cool, let stand until syrupy, in icebox.

1 can Pet or Carnation milk, chilled and whipped
1/2 c. sugar

After beating this until stiff, then beat together the

jello mixture. Fold in sliced strawberries, raspberries, blueberries, grapes deseeded and cut up, peaches, cantaloupe or any fresh fruit, using the proper type jello for each fruit. Use the graham crackers for top and bottom, crumbled into melted margarine to make crunchy crust. Refrigerate and slice before serving.

Toni Eaton

MADARIN ORANGE SALAD

2 pkg. orange jello
2 cans crushed pineapple
2 cans mandarin orange slices
1/2 pt. sour cream

Add 1 cup boiling water to jello. Then add 1 cup juices from fruit. Add sour cream and stir. Add miniature marshmallows and slivered almonds and little coconut. Refrigerate till set.

Sauce:

Little mayonnaise in c.
1/2 tsp. sugar
Little pineapple juice for thinning

Mix this together and serve salad squares or lettuce leaf with a scant spoonful of this over top.

Toni Eaton

FAVORITE PEAR SALAD

1 (1 lb. 6 oz.) can pear halves
1 (3 oz.) pkg. lime flavor gelatin
1 (8 oz.) pkg. cream cheese
1 (12 oz.) container frozen whipped topping

Drain juice from pears, measure 1 cup into saucepan and heat until boiling, add gelatin and stir until dissolved, add cream cheese and stir until well blended. Refrigerate until mixture just begins to gel. Chop pear halves and blend into gelatin mixture with topping. Place in mold and refrigerate until firm.

Lucille Flanagan

FROZEN PINEAPPLE SALAD

1 env. Knox gelatine
1/4 c. cold water
3/4 c. sugar
1/2 c. pineapple syrup or 15 1/4 oz. can
1 c. crushed pineapple, drained
1 c. grated American cheese (mild)
1 pt. whipping heavy cream (or 9 oz. Cool Whip)

Combine sugar and syrup, heat until boiled, then pour over gelatine and water, add crushed pineapple and cheese, let chill. Then whip cream and fold in later.

Ida Mae Carroll

MOLDED SHRIMP AND CRAB

1 can mushroom soup
1 env. Knox gelatine
3 Tbsp. cold water
3/4 c. mayonnaise
6 oz. cream cheese
1 c. finely chopped celery
4 - 5 green onions
1 (7 oz.) can Alaskan crab-meat
1 or 2 (4 oz.) cans shrimp

Oil mold. Dissolve gelatine in water and add to warm soup. Add cream cheese and beat with mixer until fluffy. Add mayonnaise, celery, onions, crab and/or shrimp. Refrigerate 6 to 8 hours. Serve with crackers.

Terry Lytle

WATERGATE SALAD

1 (8 oz.) ctn. Cool Whip
1 (3 3/4 oz.) pkg. pistachio instant pudding mix
1 medium can crushed pineapple
2 c. miniature marshmallows
1 c. cottage cheese (small or large curd)

Mix dry pudding mix and Cool Whip together in medium bowl. Then add remainder of ingredients and fold in. (If too thin, you may add more marshmallows.) Pour into 9x13 inch dish and chill. Decorate top with cherries and nuts.

Leah Ray Grass

ORANGE SALAD

Melt 16 large marshmallows in 1 cup milk. Cool. Mix 1 small package orange jello in 1 cup boiling water. Add 3/4 cup of cold water. Cool. Soften 2 (3 ounce) packages cream cheese. Beat until smooth, gradually adding 2/3 cup mayonnaise until smooth, using electric beater. Gradually add 1 cup thawed Cool Whip and beat until smooth. Slowly blend jello mixture into first mixture. Slowly blend jello and milk mixture into cream cheese mixture. Add 1 (14 ounce) can of crushed pineapple (drained) to 1/3 cup chopped pecans. Pour into mold or molds. Refrigerate. Sets quickly.

Mary Kepner

APRICOT NECTAR SALAD

- 2 (3 oz.) pkg. orange gelatin
- 1 c. boiling water
- 2 c. apricot nectar
- 1 c. well drained mandarin oranges
- 2 bananas, sliced
- 1 c. miniature marshmallows
- 1 c. whipped cream

Dissolve gelatin in boiling water. Stir in apricot nectar. Place in 1 1/2 quart mold or dish and let chill in refrigerator until syrupy. Add oranges, bananas and marshmallows and whipped cream. Chill until firm. Serves 8 - 10.

Becky Cullipher

APRICOT JELLO SALAD

- 1 large can crushed pineapple
- 1/2 c. sugar
- 1 c. diced celery
- 1 c. finely chopped pecans
- 1 small box apricot jello
- 1 (8 oz.) pkg. Philadelphia cream cheese at room temperature
- 1 c. ice water
- 1 (16 oz.) container Cool Whip or 2 oz. Dream Whip made up

Bring pineapple and sugar to a boil and boil 5 minutes. Reduce heat and add jello, stirring until dissolved. Add cream cheese, stir until dissolved. Remove from heat. Add ice water and let stand until at room temperature, then add celery and nuts. Put into refrigerator and let stand until it starts to jell. Remove and stir in Cool Whip. Pour into mold. Serve on lettuce. (Peach jello can also be used.)

CORONADO SALAD RING

1 pkg. lime jello
1 pkg. lemon jello
2 c. hot water
10 oz. creamed cottage cheese (small curd)
1 (#2) can crushed pineapple, well drained
2/3 c. chopped walnuts
1 c. pastry cream, not whipped
1 c. mayonnaise
1 Tbsp. horseradish (bottled type)

Dissolve the jellos in the hot water. Add remaining ingredients in the order given. Place in a wet ring mold and refrigerate until firm. When ready to serve, unmold onto a platter. Fill center with fresh strawberries. No dressing needed. Serves 8.

Faye Dorchester

GREEN OR RED CONGEALED SALAD

1 (6 oz.) pkg. jello (raspberry for red, lime for green)
4 1/2 oz. Cool Whip
Small pkg. cottage cheese
Small can crushed pineapple

Mix well together and chill for several hours before serving.

Mary Higgins

LIME SALAD

Dissolve 1 small package lime jello in 3/4 cup boiling water. Cool, then add:

1 c. cottage cheese
Rounded Tbsp. mayonnaise
1/2 cucumber, grated
1 small grated onion
Dash of salt

Let set in refrigerator overnight.

Barbara Walker

1 large pkg. strawberry jello
1 c. boiling water
2 (10 oz.) pkg. frozen strawberries, thawed
1 large can crushed pineapple, drained
1/2 c. chopped nuts
1 c. sour cream

Dissolve jello in boiling water. Add fruit and nuts. Chill until slightly set. Put half of mixture in shallow, rectangular dish. Cover with sour cream. Cover with remaining mixture. Chill until ready to use. This is also good made with red raspberries and raspberry jello.

Velma Gregory

GLAZED CARROTS

Have ready 1 can carrots, drained. Make sauce of the following:

1/2 c. sugar
2 Tbsp. cornstarch
1/2 c. orange juice, undiluted
2 tsp. ginger powder (I use fresh grated when possible)

After carrots steam in hot sauce, add 1 stick butter and serve.

Toni Eaton

GOSHAN GRASS

1 (10 oz.) pkg. frozen broccoli or spinach
1 c. small curd cottage cheese
1/4 lb. (1 c.) Velveeta cheese, cut into pieces
1/2 stick butter, cut into pieces
3 Tbsp. flour
3 eggs, lightly beaten

Mix together and put into greased casserole. Bake at 350° for approximately 35 minutes.

Toni Eaton

BROCCOLI CASSEROLE

1 can cream of mushroom soup
1 1/2 c. grated sharp Cheddar cheese
1/2 c. onion, chopped
1/2 c. mayonnaise
2 eggs
2 (10 oz.) pkg. broccoli

Cut broccoli into small pieces. Mix all ingredients. Bake at 350° approximately 45 minutes.

Robin Klag

BROCCOLI AND CORN CASSEROLE

1 pkg. frozen chopped broccoli
1 c. creamed corn
1 c. herb stuffing mix
1 egg, beaten
1 tsp. chopped onion
3 Tbsp. butter

Melt butter and mix with stuffing mix. Thaw broccoli. Combine with egg, onion, corn, salt and pepper. Put into casserole, sprinkle with dressing-butter mix. Bake at 350° for 1 hour. Makes 6 servings.

Mimi Thomas

ZUCCHINI AND CHEESE

3 to 4 small zucchini squash, thinly sliced
2 precooked large potatoes, thinly sliced
1 medium onion, chopped and 1 large green pepper, chopped
8 oz. Mozzarella cheese, grated
1 c. Parmesan cheese
2 tsp oregano
1/4 tsp. garlic powder
2 Tbsp. melted butter or margarine
Salt and pepper to taste

Put melted butter in long shallow baking dish. Make single layer of thinly sliced zucchini. Mix onions and pepper and spread over zucchini. Mix together Parmesan cheese, oregano, garlic powder, salt and pepper, sprinkle over onions and peppers. Add layer of thinly sliced potatoes and then a layer of zucchini. Top with Mozzarella cheese. Bake at 400° until cheese is thoroughly melted and golden brown. Serves 4 - 6.

Ellen Carpenter

STUFFED TOMATOES ALLA ROMANA

4 large firm tomatoes
1/4 c. rice
6 Tbsp. butter, melted
3 Tbsp. grated Parmesan cheese
1/2 Tbsp. parsley, chopped
1/3 c. finely diced Mozzarella cheese
1/4 tsp. salt
1/8 tsp. pepper

Cook rice in salted water for 10 minutes. Drain, mix 4 tablespoons butter, Parmesan and Mozzarella cheese, parsley, salt and pepper. Cut a slice about 1/3 inch thick from the stem end of each tomato. Remove the center, being careful not to break the wall. Sprinkle the inside of each tomato lightly with salt and pepper and stuff with rice mixture. Place tomatoes in a large buttered baking dish, sprinkle top of each with remaining butter and bake in oven at 350° for 25 minutes. Serves 4.

Rosaria Schnurbusch

BAKED TOMATOES

Have 4 or more large tomatoes sliced into 1/4 to 1/2 inch slices. Saute 2 minutes the following:

1 c. chopped celery
1/2 c. chopped onion
1/4 c. margarine
1 tsp. salt
1 tsp. sugar
1 tsp. basil
1/8 tsp. pepper

Spread over tomato slices which have been placed in a baking dish - single layer. Sprinkle 1 cup coarse seasoned croutons (Pepperidge) over the top. Bake 30 minutes at 350° (this makes at least 8 to 10 slices. I slice mine 1/2 inch thick.)

Faye Dorchester

SWEET POTATO FLUFF

Mix with electric mixer:

3 c. mashed sweet potatoes
1 stick margarine
1 tsp. vanilla
1 c. sugar
2 eggs
1/2 c. milk
Dash of salt

When mixed well, pour into a 9x11 inch Pyrex dish.

Mix these ingredients for the topping:

1 c. brown sugar
1/3 stick margarine
1/3 c. flour

Then add 1 cup chopped pecans. Bake 35 - 40 minutes at 350°.

Susan B. Flanagan

SWEET POTATO CASSEROLE

3 c. mashed sweet potatoes
1 c. sugar
2 eggs
1 tsp. vanilla
1/2 c. melted butter or margarine

Mix ingredients together and put into buttered casserole. Top with:

1 c. brown sugar
1/3 c. flour
1 c. chopped pecans
1/3 c. butter

Mix with fork until crumbly. Put on top of sweet potatoes. Bake 30 minutes at 350°.

Alice Hancock

SWEET POTATO SOUFFLE

2 c. cooked sweet potatoes, mashed
3/4 stick butter
1 c. milk
2 eggs
1/2 tsp. cinnamon
1/2 tsp. nutmeg

Mix all ingredients well and blend until fluffy. Pour into casserole and bake at 400° for 20 minutes. While baking, prepare topping:

3/4 c. corn flakes
1/2 c. nuts, chopped
1/2 c. brown sugar
3/4 stick butter

Melt butter and combine with other ingredients. Spread on potatoes and return to oven for 10 minutes.

Margaret Davis

SQUASH CASSEROLE

Cook squash and 1 small onion until tender. When done, add:

1 egg
1/2 c. milk
Dash of sugar
1 Tbsp. butter
Salt
Pepper
Cracker crumbs

Make 2 layers, putting together with cracker crumbs. Bake in slow oven until done, approximatey 30 minutes at 350°.

Terry Lytle

BAKED SQUASH CASSEROLE

2 lb. yellow summer squash, cook, mash and drain
1 carrot, grated
1 medium onion, chopped fine
1 small jar pimento, chopped (optional)
1 can cream of chicken soup (not diluted or mushroom soup)
1/2 pt. sour cream
1 pkg. Pepperidge Farm dressing mix
1 1/2 sticks margarine

Cook and mash squash, combine ingredients except half of the dressing and half of the margarine. Melt margarine or butter and pour over dressing. Mix half of the dressing in the squash mixture and the rest on top of casserole of squash mixture. Pour melted butter on top. Bake at 375° for 25 to 30 minutes. Makes 2 (1 quart) casseroles. Cook one. Freeze one to cook later.

Toni Eaton

SPINACH PUFF

2 (10 oz.) pkg. frozen chopped spinach
1 c. Bisquick baking mix
1 c. milk
2 eggs
1/2 tsp. salt
1 c. shredded Cheddar cheese (about 4 oz.)

Heat oven to 325°. Butter 5 cup souffle dish or 1 1/2 quart round casserole. Cook corn as directed on package;

drain. Beat baking mix, milk, eggs and salt with hand beater until smooth. Stir in spinach and cheese. Pour into dish. Bake until knife inserted halfway between center and edge comes out clean, about 1 hour. Serve immediately. Makes 6 servings.

Corn Puff: Substitute 2 packages corn.

Broccoli Puff: Substitute 2 packages broccoli.

Lillian Orr

THREE BEAN POT

4 Tbsp. bacon drippings
1/2 tsp. garlic salt
3 medium onions, sliced

Cook together until onions are soft. Add to onion mixture:

1/2 c. brown sugar
1/4 c. vinegar
1/2 c. catsup
1 tsp. salt
1 can pork and beans
1 (15 oz.) can drained kidney beans
1 small can drained butter beans

Mix all ingredients together and bake in a 2 quart casserole 50 minutes at 350°.

Linda Sue Grant

GIN'S GREEN PEA BACON SALAD

1/2 head lettuce, shredded
1 small onion, sliced thin
1 large can (small tender) peas, drained and salted
2/3 c. salad dressing (Miracle Whip)
1/2 ctn. sour cream
Dash of salt and pepper
1/2 tsp. garlic powder
4 - 6 slices crisp bacon, crumbled
8 oz. Swiss cheese, shredded

In 9x9x2 inch dish, put layer of lettuce, then onions, then peas. Mix together salad dressing, sour cream, salt and pepper and garlic powder. Spread mixture over peas. Top with cheese, then bacon. Chill for several hours.

Sue Champion

THREE BEAN SALAD

1 can yellow wax beans, drained
1 can green beans, drained
1 can red kidney beans, drained and rinsed
1 green pepper, sliced
1 onion, sliced
3/4 c. vinegar
3/4 c. sugar
1/2 c. oil
1/2 tsp. mustard seed

Bring vinegar and mustard to a boil. Remove from heat. Add oil and mustard seed. Let cool. Add vegetables. Fix day before if possible. The longer it marinates, the better. Keep refrigerated.

Mary Ackiss

CABBAGE SLAW

1 large cabbage, chopped
2 red onions, sliced thin

Set aside. Then heat to a boil:

1 c. vinegar
1 c. sugar
1 tsp. salt
1 tsp. celery seed
1 tsp. dry mustard

Remove from heat and add 1 cup oil, then pour over cabbage and onions. Now refrigerate. The secret - the longer the slaw stays in the refrigerator, the better it is. Fix at least 2 days before serving.

Susan B. Flanagan

CALICO SALAD

1 can green beans
1 can peas
1 can kidney beans
1 green pepper, diced
1 onion, chopped
1/4 c. salad oil
1/2 c. sugar
1 c. vinegar
1/2 tsp. salt
2 Tbsp. water
2 c. celery, chopped

Drain beans and peas. Mix all ingredients except celery together. Let stand several hours. Before serving, add celery. Mix to coat celery. Drain, then serve. Keep juice for salad dressing.

Betty Waterfield

CARROT SALAD

Slice and cook 1 pound bag of carrots until tender. Cool and drain. Add:

1 c. tomato soup
3/4 c. sugar
1/4 c. vinegar
1 tsp. salt
Dash of pepper
1/4 tsp. mustard
1 Tbsp. Lea & Perrins sauce
2 medium onions, diced
1 green pepper, chopped

Mix and chill.

Lannie Mae Barnes

MACARONI VEGETABLE SALAD

2 c. cooked drained macaroni (1 c. uncooked)
1 (#2) can mixed vegetables
1/2 c. chopped celery
2 Tbsp. chopped green pepper
2 tsp. prepared mustard
1/2 c. mayonnaise or salad dressing
2 tsp. vinegar
1/4 tsp. Worcestershire sauce
1 1/2 tsp. salt
1/2 tsp. pepper
1 small onion, chopped

Combine macaroni, mixed vegetables, celery, onion and green pepper in medium size bowl. Toss seasoned dressing with macaroni mixture. Serve with crisp lettuce.

Ann F. Gregory

PEA SALAD

Lettuce
Mayonnaise
Parmesan cheese
Chopped onions
Chopped celery
Frozen peas, cooked
Bacon, fried

In salad bowl put a thin layer of broken up lettuce. On lettuce place a light layer of mayonnaise and sprinkle with cheese. Next, put a light layer of each of the next 4 ingredients as listed. Continue the layers until bowl is full and serve. (Frozen peas hold up better.)

Emma June Depew

GERMAN POTATO SALAD

Boil 8 large potatoes with skins. When cooked, peel and slice potatoes. Sprinkle salt over them as you go along. Dice 1 medium onion and mix in with potatoes.

Sauce: Fry 6 slices bacon until crisp. Remove from pan. Add 1 tablespoon flour, 2 tablespoons sugar and a pinch of celery seed to bacon fat in pan. Mix thoroughly. Pour 1/4 cup white vinegar and 3/4 cup water into bacon fat mixture. Stir until mixture boils. If sauce is too thick, add more vinegar or more water, depending on taste. Boil sauce 1 minute. Sauce should be thin enough to pour easily. Pour sauce over sliced potatoes. Stir crumbled bacon slices and add. Sprinkle chopped parsley over top. Serve warm. Onion may be sauteed in bacon fat before adding flour and sugar instead of using it raw if preferred.

Lillian Orr

SHRIMP AND CAULIFLOWER SALAD

1 (8 oz.) pkg. cooked shrimp
1 head cauliflower, separated and cut up
Pinch of garlic powder
Pinch of onion salt
Mayonnaise
Parsley flakes

Soak cauliflower in salt for a couple of hours. Thaw shrimp. Mix shrimp, cauliflower with enough mayonnaise to coat. Add garlic powder and onion salt. Sprinkle with parsley flakes. Refrigerate a couple of hours. Makes 6 servings.

Crystal Atwood, "Vicky Atwood"

MARINATED VEGETABLES

1/2 c. oil
1 c. vinegar
1 Tbsp. garlic salt
1 Tbsp. Accent
1 Tbsp. pepper
1 dill weed

Marinate overnight, turning over occasionally, cauliflower or broccoli pieces.

Ruth Bridges

EGGPLANT APPETIZER

1 large eggplant
1/2 c. oil
2 1/2 onions, chopped
1 c. celery, chopped
1 (10 oz.) can tomato sauce
1/4 c. vinegar
2 Tbsp. sugar
Salt and pepper to taste
About 20 pitted olives

Cut eggplant into cubes. Fry in oil and set aside. In same oil, fry onions and celery for 5 minutes. To this, add the eggplant, tomato sauce, vinegar, sugar, salt and pepper and olives. Simmer for 20 minutes. Serve hot or cold. Even people who don't care for eggplant will enjoy this.

Linda Sue Lowman

ANN'S MARINATED MUSHROOMS

2 tsp. salt
1/2 c. vinegar
1 1/2 c. oil
1 1/2 tsp. Italian seasoning
1/2 tsp. instant garlic
2 oz. jar pimiento

Combine. Bring to a boil; then simmer for 10 minutes. Pour over fresh mushrooms. Refrigerate 2 days.

Mary Ackiss

MUSHROOM-RICE RING (Serves 6 to 8)

Preparation: 10 minutes. A very attractive, easy way to dress up a dinner party. Surround the rice ring and fill its center with a pretty green vegetable such as Chinese pea pods or broccoli.

1 c. chopped mushrooms
2 Tbsp. butter
1/4 tsp. nutmeg
5 - 6 c. cooked, long grain white rice

In a medium skillet, saute the chopped mushrooms in the butter until tender, but not brown. Season with nutmeg. Combine mushrooms and rice and turn into a well buttered 5 to 6 cup ring mold, pressing mixture down gently. Turn out at once on a warm serving plate or keep the mold warm in a pan of hot water until ready to serve.

Joyce Newman

MARINATED GREEN BEANS

2 (1 lb.) cans cut green beans
1/2 c. chopped onion
2/3 c. sugar
2/3 c. cider vinegar
1 Tbsp. salad oil
2/3 tsp. salt
Pinch of black pepper

Drain beans, reserving 1/3 cup juice. Dissolve sugar and salt in juice, adding vinegar. Combine beans, onions and pepper in bowl and pour in vinegar mixture. Add oil and stir gently. Chill overnight.

Elizabeth Etheridge

STRING BEANS ITALIAN STYLE

2 lb. fresh string beans
1/2 c. dry salt fat back or salt pork, diced fine
1 c. beef broth
1/2 lb. ripe Italian egg tomatoes, peeled, diced
1/3 c. parsley, minced
Salt and pepper

Place string beans and fat back or salt pork in large, low saucepan or skillet, with tomatoes, salt, pepper and broth. Cover and simmer for 1 hour and 20 minutes. If necessary, cook uncovered, 5 minutes or until excessive moisture has evaporated. Sprinkle with parsley. Serves 6.

Rosaria Schnurbusch

HOT CHICKEN (OR TURKEY) SALAD

3 or 4 c. cubed chicken
2 c. herbed stuffing mix
1 small onion, grated
1 can cream soup (chicken, mushroom, celery, cheese)
1 can chicken broth

Combine above and bake at 350° for about 30 minutes. Remove from oven. Grate and layer cheese over top, return to oven until cheese is melted and bubbly.

Note: This casserole freezes well. Wait to put the cheese on until baking it.

Lola Sanders

CORNED BEEF SALAD

1 (12 oz.) can corned beef
1/2 c. catsup (I don't use quite 1/2 c.)
1/2 c. mayonnaise
2 Tbsp. onion, chopped fine
1/2 c. chopped celery
2 Tbsp. sweet pickle relish
Green pepper to suit your taste (I usually use 3 Tbsp.)
Salt and pepper to taste

Shred meat with fork. Add all ingredients and mix well. Can be covered in refrigerator for several days.

Madeline Smith

POSH SQUASH

4 c. diced, cooked squash, drained
1 c. diced onion
1/2 c. diced green pepper (optional)
1 c. Parmesan cheese

Beat 2 egg, add 1 cup mayonnaise and mix all ingredients well. Spread into a large flat greased casserole dish. Spread bread crumbs on top and dot with butter. (Can use fine, seasoned stuffing crumbs, if desired.) Bake at 350° for 40 - 45 minutes.

Mary Kepner

VONDA'S "KRAUT SALAD"

1 qt. sauerkraut, squeeze juice out
1/2 c. celery, chopped fine
1/2 c. onion, chopped fine
1/2 c. red and green peppers, chopped fine (pimento for color may be used instead of red pepper)
1 c. sugar
1/2 c. oil
1/2 c. vinegar

Mix well and let stand in refrigerator overnight in glass bowl. Stir occasionally.

Velma Gregory

TOP OF STOVE SWEET POTATOES

5 - 6 medium sweet potatoes
1/2 c. melted margarine
1 1/3 c. white sugar
Pinch of salt
1 tsp. vanilla
1 tsp. lemon juice
1 Tbsp. cinnamon

Combine all ingredients and cook until potatoes are done.

Jack Burroughs

CABBAGE SLAW

1 large cabbage, chopped
2 red onions, sliced thin

Heat to boil:
1 c. vinegar
1 c. sugar
1 tsp. salt
1 tsp. celery seed
1 tsp. dry mustard

Remove from heat and add 1 cup oil. Pour over cabbage and onions. Put and leave in refrigerator at least 1 day.

David Flanagan

Main Dishes

MEAT ROASTING GUIDE

Cut	Weight in Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing Rib Roast [1] (10-inch ribs)	4	1¾	140° (rare)
		2	160° (medium)
[1] If using shorter cut (8-inch) ribs, allow 30 min. longer		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled Ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump [2]	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip [2]	3	1½	140° (rare)
[2] Roast only if high quality. Otherwise, braise.		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled Shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lbs.	325°	2½ to 3 hrs.
	8 to 12 lbs.	325°	3 to 3½ hrs.
	12 to 16 lbs.	325°	3½ to 4 hrs.
	16 to 20 lbs.	325°	4 to 4½ hrs.
	20 to 24 lbs.	300°	5 to 6 hrs.
CHICKEN (Unstuffed)	2 to 2½ lbs.	400°	1 to 1½ hrs.
	2½ to 4 lbs.	400°	1½ to 2½ hrs.
	4 to 8 lbs.	325°	3 to 5 hrs.
DUCK (Unstuffed)	3 to 5 lbs.	325°	2½ to 3 hrs.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

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TOPPING SAUCE FOR STEAK - HAMBURGERS

1/2 lb. Blue cheese
1/2 c. softened butter
1/2 clove crushed garlic

Blend the above in blender. Add 2 tablespoons prepared mustard, salt and pepper to taste. Blend again. Spoon on hot steaks or hamburgers

Faye Dorchester

SOUTHERN CHILI SAUCE FOR HOT DOGS

1 lb. ground chuck
1 tsp. salt
Dash of pepper
1 tsp. chili powder
1/2 c. tomato catsup

Place meat in saucepan with enough water to cover meat. With hands, mash meat until broken apart and mixed well with water. Cook over medium heat until regular color is gone. Add all ingredients and cook until most of water is gone.

Terry Lytle

DUMPLINGS

3 lb. potatoes
6 eggs
3 1/2 c. flour
10 slices bread, cut up and toasted (1/2 inch squares)

Mash cooked potatoes and mix with bread cubes, flour and eggs. Drop by large spoonfuls into large pot of salted boiling water. Dumplings may be used next day - sliced about 1/2 inch thick and fried, spoon on leftover beef and gravy.

Joan Klag

CORN FRITTERS

1 can chopped corn (or fresh corn)
1/2 c. sweet milk
1/2 c. flour
Pepper to taste
1 tsp. baking powder
1 tsp. salt
1 tsp. melted butter
2 eggs

Mix ingredients well. Drop by small spoonfuls into hot fat and fry until golden.

Bernice Henley

HOT SPICY BATTER FOR FISH

3 oz. Texas Hot Pete sauce
2 - 3 Tbsp. lemon juice
Meal

Mix hot sauce and lemon juice together. Dip fish in sauce and roll in meal. Fry in hot Crisco or oil until medium brown. This is delicious and especially good for fillet of fish.

Velma M. Gregory

FISH BATTER

1 3/4 c. flour
1 egg, beaten
1 1/3 c. cold water
Dash of salt

Mix flour and water, then add egg, stir in salt. Chill in refrigerator before using. Unused portions will keep for 1 week in refrigerator if covered well. Can also be used for eggplant, green tomatoes and fried onion rings.

Ralph G. Sanders, from
Velma M. Gregory

SPEEDY SHRIMP SAUCE (Makes 1 1/2 cups)

1/4 tsp. salt
2 tsp. curry powder
1 Tbsp. grated onion
1 Tbsp. butter
1 Tbsp. flour
1 c. undiluted Carnation evaporated milk
1/2 c. cooked fresh or frozen shrimp

Add salt, curry powder and onion to melted butter in

saucepan. Cook for about 1 minute. Add flour and stir until smooth. Gradually add Carnation milk. Continue cooking over medium heat; stirring constantly until thickened (about 5 minutes). Add shrimp and heat to serving temperature. Serve over rice or noodles.

* * *

Smart shoppers have a spare pair of comfy shoes in the car for errands after a special luncheon. And don't forget your toe rubbers or plastic boots in case of showers.

Ginger Lee

* * *

SAUCE FOR BAKED FISH - LOUISIANA STYLE

2 jars spaghetti sauce
2 stalks celery, chopped
1 onion, chopped
Juice of 2 lemons
1 green pepper, chopped
Bacon strips

Mix everything together except bacon strips. Pour mixture over fish. Lay bacon strips on top of fish. Bake at 350° for 40 minutes for whole fish and 350° for 20 minutes for fillet fish. Sauce can be used over rice which is good with fish.

Velma Gregory

TARTAR SAUCE

1 qt. salad dressing
Dash of Worcestershire sauce
1/2 small green pepper
1/8 tsp. minced garlic
4 stalks celery
1/4 onion, finely chopped
1 can olives
5 sweet pickles, finely chopped
2 tsp. sugar

Combine all ingredients and pour into two (1 quart) jars. Refrigerate, let stand for a few hours and serve with fish.

Ralph Sanders
From: Farm Journal

MILK GRAVY

1 tsp. sausage or bacon drippings
1 tsp. flour
1 c. milk
Dash mill grind black pepper
Dash of salt

Mix flour and drippings in skillet until consistency of smooth paste. Add milk very slowly while stirring with a whisk or slotted spatula. Add salt and pepper and continue to stir constantly, adjusting heat to have mixture bubbling gently. Continue to cook and stir until about 1/4 of mixture has boiled away.

Ralph Sanders
From: My Grandma

TENDERLOIN 'N' NOODLES (Makes 4 servings)

3 Tbsp. flour
1 1/2 tsp. salt
1/4 tsp. seasoned pepper
8 (about 1 lb.) pork tenderloin patties
1 Tbsp. oil
2 Tbsp. water
2 Tbsp. butter
1 2/3 c. (large can) undiluted Carnation evaporated milk
1 c. (4 oz.) grated process American cheese
1/4 c. chopped onion
1/4 c chopped green pepper
2 Tbsp. chopped pimiento
3 c. cooked medium noodles

Combine flour, salt and pepper. Flour patties; save remaining flour. Brown patties; in oil in large skillet. Add water. Cover skillet; cook patties over low heat 20 to 30 minutes. Remove from skillet; set aside. Melt butter. Add remaining flour mixture. Slowly add Carnation, stirring constantly. Stir until mixture thickens. Remove from heat. Add cheese, onion, green pepper and pimiento. Mix sauce lightly with noodles. Pour into 1 1/2 quart casserole. Top with patties. Bake in moderate oven (350° F.) about 20 minutes.

Ginger Lee

BAKED PORK CHOPS WITH RICE (Makes 4 servings)

8 pork chops
1 1/4 c. undiluted Carnation evaporated milk
1 (10 1/2 oz.) can cream of chicken soup
3/4 c. water
2 Tbsp. dehydrated onion
1 tsp. dehydrated parsley
1 1/2 tsp. salt
1/8 tsp. pepper
2 c. instant rice

Brown and cook pork chops for about 20 minutes or until nearly done. Blend Carnation with soup. Add water, onion, parsley, salt and pepper. Mix with rice. Pour 1/4 mixture into 2 quart 13x9x2 inch baking dish. Place pork chops on top of rice mixture. Pour remaining rice mixture over top. Cover with aluminum foil. Bake in moderate oven (325° F.) for 1 hour. Garnish with apple slices, spiced pears or crabapples, if desired.

Ginger Lee

LAMB CURRY (Makes 8 servings)

1 c. chopped onion
1 c. chopped green pepper
1/4 c. butter
1 large crushed clove garlic
2 (10 1/2 oz.) cans cream of celery soup
1 2/3 c. (large can) undiluted Carnation evaporated milk
2 tsp. Worcestershire sauce
1 Tbsp. curry powder
1 Tbsp. finely chopped crystallized ginger
1 tsp. salt
2 Tbsp. chopped pimiento
4 1/2 c. cubed cooked lamb

Saute onion, green pepper and garlic in butter. Stir in soup and Carnation until blended. Add remaining ingredients. Cook over low heat, stirring constantly for 15 minutes or until thoroughly heated. Serve over rice with condiments; chutney, crumbled bacon, chopped peanuts.

Ginger Lee

TURKEY CROQUETTES

2 c. chopped, cooked turkey
3/4 c. thick white sauce
1/2 tsp. salt
2 Tbsp. water
1 tsp. lemon juice
1 egg yolk, well beaten
1/4 tsp. celery salt
1 egg, slightly beaten
1 c. cracker crumbs

Combine turkey, white sauce, egg yolk, lemon juice and salt. Form into cones and roll in crumbs and dip in egg and water and roll in crumbs again and deep fry.

White Sauce for Croquettes:

1 c. milk
3 Tbsp. flour

3 Tbsp. butter
1/2 tsp. salt

Combine butter, flour and add milk slowly and cook in double boiler over hot burner until thick.

Ann F. Gregory

TURKEY DRESSING

1 c. celery
1 onion
1 tsp. salt
1 tsp. parsley flakes
1 tsp. poultry seasoning
2 eggs
3 medium sized potatoes, boiled
10 slices of bread, soaked

Mix all ingredients and mash potatoes; add bread as soaked in warm water (one or two slices at a time, squeeze out most of water). Grease baking dish with butter. After dressing is in dish, pour as much turkey drippings as desired. Cook in oven at 300° for about 45 minutes or until brown.

Velma W. Gregory

DELICIOUS SKILLET QUAIL (Serves 4 to 6)

1/3 c. sifted all-purpose flour
1 tsp. salt
1 tsp. paprika
1/4 tsp. ground sage
6 - 8 quail, cleaned and ready to cook
1/4 c. butter
1 tsp. sugar
1 (13 3/4 oz.) can chicken broth
1 Tbsp. lemon juice
1 c. sliced carrots
1 medium onion, sliced thin
2 Tbsp. snipped parsley (or 1 Tbsp. dried parsley)

Combine flour, salt, paprika, sage and a dash of pepper in paper or plastic bag; add quail, two at a time and shake. Reserve excess flour mixture. Melt butter in iron frying pan or electric frying pan. In hot butter, brown quail on all sides. Remove from skillet. Stir reserved flour mixture and sugar into pan drippings; add chicken broth. Cook and stir until thickened and bubbly. Stir in lemon juice, carrots, onion and parsley. Arrange quail atop vegetable mixture. Cover and simmer till vegetables and quail are tender, 60 to 75 minutes. Delicious served with brown or wild rice.

Mrs. James Wood, Jr.

PORK CHOPS NEAPOLITAN STYLE

4 large pork chops, about 1 inch thick
4 large red, yellow or green peppers
1/2 lb. whole button mushrooms
1 clove garlic
1 Tbsp. tomato paste, diluted in 1/2 c. water
1/2 c. vegetable juice
Salt and pepper to taste
3 Tbsp. olive oil

Place peppers directly on top of gas burner over medium flame. Turn often. Remove peppers when skin has become black and has a burned look. Remove burned skin under running water. Remove stems and seeds and cut peppers into 1 inch strips. Rinse and let drain. Saute garlic in oil in a skillet. Do not brown. Discard garlic and add chops. Sprinkle with salt and pepper and brown on both sides. Remove chops, place tomato paste mixture and vegetable juices in casserole dish, add peppers, mushrooms and chops, sprinkling each layer with salt and pepper. Bake in 350° oven for 30 minutes. Serves 4.

Rosaria A. Schnurbusch

BARBECUED FRANKFURTERS

Fry slowly, 1/4 cup chopped onion in 2 tablespoons salad oil. Add and simmer for 15 minutes:

2 tsp. sugar
3/4 tsp. dry mustard
1/4 tsp. salt
3/4 tsp. paprika
1/8 tsp. pepper
6 Tbsp. catsup
6 Tbsp. water
3 Tbsp. vinegar
2 tsp. Worcestershire sauce

Split and place 8 frankfurters in baking dish. Pour sauce over them. Bake at 375° for 30 minutes. Spread sauce over frankfurters several times while cooking.

Amy Flanagan

BARBECUE

4 to 5 lb. Boston butt or fresh ham
1 large onion, chopped
3 Tbsp. brown sugar
3 Tbsp. dry mustard
1/4 tsp. red pepper
1/4 tsp. black pepper
1 Tbsp. salt

1 c. vinegar
1 1/2 c. water
1/2 c. catsup
1/2 c. Worcestershire sauce

Put meat in roaster. Mix onions, sugar, mustard, pepper, vinegar, water, catsup, Worcestershire sauce and salt. Pour mixture over meat. Cover roaster and cook at 325° for 5 to 6 hours, or until meat is very tender and falls from bone. When meat is done, allow it and drippings to become cold. (Can place in refrigerator to hasten cooling.) Remove all fat and skin from pork. Skim fat from sauce. Chop all meat and reheat in sauce. If meat is to be frozen, pack into containers with some of the sauce. Reheat when ready to serve.

Terry Lytle

BARBECUE

Pork picnic shoulder
Salt
Kraft Barbecue sauce (18 oz.)

Slit skin of shoulder and salt heavy. Line pan with aluminum foil, pour in glass of water, elevate in pan and cook 3 1/2 hours in 260° oven. Take out, chop or dice meat. Mix in sauce. (To heat or reheat, put small amount of vinegar or pepper vinegar in bottom of pan.) Place between hamburger bun with layer of cole slaw.

George Wadsworth

CORN DOGS

1/4 c. self-rising corn meal
3/4 c. self-rising flour
1 Tbsp. sugar
1 tsp. dry mustard
2 Tbsp. dry onion soup mix
1 egg
1/2 c. milk

Roll hot dogs in mixture and fry in hot fat (375°) until brown.

Terry Lytle

OYSTER STEW

1/2 stick butter
5 mushrooms, sliced
1 pt. oysters, undrained
1 can cream of mushroom soup
1 c. light cream evaporated milk
2 c. milk
Salt
Pepper
Paprika

Saute sliced mushrooms in butter. Add remaining ingredients and bring to boiling point, but do not boil. Sprinkle servings with paprika.

Barbara Walker

TUNA PATTIES

1 (6 oz.) pkg. chicken flavored stuffing mix
1 c. hot water
1 can cream of chicken soup, undiluted
2 beaten eggs
1 (9 oz.) can tuna, drained and flaked
3 Tbsp. butter, melted

Remove vegetable seasoning packet and stuffing crumbs from package. Combine vegetable seasoning and water; stir until well blended and add crumbs, soup, eggs and tuna; mix well. Form into 6 patties and brown in butter.

John B. Lowman

BAKED FILLET OF FLOUNDER

8 fillets of flounder
1/2 c. olive oil
1 Tbsp. wine vinegar
1/3 tsp. oregano
Salt and pepper

Mix oil, vinegar, oregano, salt and pepper. Place fish fillets in single layer in greased baking dish. Pour oil mixture over all and bake in 375° oven for 20 minutes. Serves 4.

Rosaria A. Schnurbusch

SHRIMP CREOLE

1 lb. large shrimp, cleaned and cooked (see cookbook for directions)
3 Tbsp. butter
1 c. chopped onion
3/4 c. chopped green pepper
1/2 c. diced celery
1/4 clove garlic, finely cut
1 tsp. salt
Pinch each of rosemary, paprika, thyme
Small bay leaf
1/2 Tbsp. dried parsley
1 Tbsp. sugar
Optional: 1/4 tsp. crushed red pepper
2 c. canned tomatoes
3 c. hot cooked rice
1/4 tsp. pepper

Saute pepper, onion, garlic and celery in melted butter until tender. Add seasonings, sugar, parsley, hot pepper, and tomatoes. Bring to boil; reduce heat and simmer for 15 to 18 minutes. Add shrimp; heat thoroughly. Serve on hot rice. Makes 4 servings. I tried this recipe on my future parents-in-law, they were my guinea pigs and they liked it very, very much.

Tessy McLaughlin

OYSTER CASSEROLE

1 qt. oysters
20 saltine crackers
1/2 to 1 stick real butter
Salt and pepper

Rub bottom and sides of narrow deep casserole dish with butter. Cover bottom of dish with a row of crackers, then layer of oysters with a few thin strips of butter, salt and a little pepper (unwashed oysters may not need salt). Repeat process of crackers and oysters. Pour on balance of juice, salt, pepper and butter. Crumble crackers over top. Place in preheated 400° oven and cook 25 minutes. Cover and let stand 15 minutes.

Hint: Twenty minutes slightly cooked oysters to 45 minutes thoroughly cooked oysters.

George Wadsworth

CHEDDAR SPINACH QUICHE

10 oz. cooked, chopped spinach
8 oz. shredded Cheddar cheese
2 Tbsp. flour
1 c. milk
2 eggs, beaten
3 crisply cooked bacon slices, crumbled

1/2 tsp. salt
Dash of pepper
9 inch unbaked pie shell

Drain spinach well on absorbent paper. Toss cheese with flour. Add spinach, milk, eggs, bacon and seasonings; mix well. Pour into pie shell. Bake at 350° for 1 hour. Garnish with additional bacon, if desired.

Denise Cole

CRAB QUICHE LORRAINE

1/2 c. mayonnaise
2 eggs, beaten slightly
2 Tbsp. flour
1/2 c. milk
1/2 lb. Swiss cheese, grated
1/4 c. grated onion
6 oz. crabmeat

Mix and pour into large pie shell. Bake at 350° for 40 minutes.

Barbara Walker

CRABMEAT CASSEROLE

2 beaten eggs
1/4 tsp. dry mustard
Dash of white pepper
2 lb. crabmeat (good quality)
4 Tbsp. pimientos
2 1/4 c. mayonnaise
1/2 c. real Parmesan cheese, grated

Combine eggs, mustard, pepper. Then add 2 cups mayonnaise and crab. Spoon into 13x9 inch pan. Spread cheese and remaining mayonnaise over casserole. Bake, uncovered, at 350° for 20 minutes.

Barbara Walker

CRABMEAT CASSEROLE

1 lb. crabmeat
1 c. mayonnasie
2 eggs, beaten
Dash of Tabasco sauce
Juice of 1/2 lemon
Salt lightly

Mix all ingredients together and pour into buttered casserole dish. Bake until set, about 30 minutes in 350° oven.

Vera Munden

BACK BAY CRABMEAT

1 lb. white crabmeat or
1 1/2 lb. shrimp, cooked
4 Tbsp. butter
4 Tbsp. flour
1/2 pt. light cream
4 Tbsp. sherry
3/4 c. sharp grated cheese
Salt and pepper to taste

Make a cream sauce with butter, flour and cream. Add salt, pepper and sherry. Remove from fire and add crabmeat or shrimp gently. Pour mixture into buttered casserole or individual baking dishes. Sprinkle with grated cheese. Bake in hot oven until cheese melts, do not overcook. Serves 4. (If cream sauce seems too thick, I add extra cream.)

Faye Dorchester

PORK SAUSAGE WITH GRAPES

8 sweet Italian sausages
2 c. white grapes
2 Tbsp. butter

Puncture sausages with a needle and place in a skillet with butter. Saute gently for 10 minutes, turning occasionally. Add grapes and simmer for 15 minutes more. Serves 4.

Rosaria A. Schnurbusch

ITALIAN VEAL CUTLETS

1 lb. veal cutlets, boneless
1 (8 oz.) can tomatoes, cut up
1 tsp. Worcestershire sauce
1 Tbsp. parsley
1/4 tsp. garlic salt
1/4 tsp. oregano

Pound veal to tenderize. Brown quickly in non-stick skillet. Blend remaining ingredients; add to meat. Cover; simmer 35 to 40 minutes. Uncover; simmer till tender, about 10 minutes. Serve, spooning sauce over meat.

Denise Cole

CHEDDAR HAM PIE

About 1 c. chopped, cooked ham
4 oz. shredded Cheddar cheese
1/3 c. chopped onion
1 1/2 c. milk
3/4 c. buttermilk baking mix
3 eggs
1/4 tsp. salt
Dash of pepper

Lightly grease 9 inch pie plate. Sprinkle ham, cheese and onion in plate. Beat remaining ingredients until smooth. Pour into pie plate. Bake in 400° oven until golden brown, about 30 minutes or until knife inserted in center comes out clean. Let stand a few minutes before serving.

Denise Cole

SAUSAGE EGG CASSEROLE

1 lb. pork sausage
6 eggs
2 c. milk
1 tsp. salt
2 slices white bread, cubed
1 c. grated sharp Cheddar cheese
1 tsp. dry mustard

Cook sausage and drain. Beat eggs with milk, salt and mustard. Layer all bread, all sausage, all cheese in 9x13 inch dish. Pour egg mixture on top. Refrigerate overnight. Bake at 350° for 45 minutes. Serves 8.

Susan B. Flanagan

BREAKFAST CASSEROLE

1 lb. bulk sausage
4 slices bread, cubed
8 eggs, beaten
1 c. grated Cheddar cheese
1 tsp. dry mustard
1 tsp. salt

Layer in a greased lasagna pan: 1. Bread cubes. 2. Sausage. 3. Cheese. 4. Pour remaining ingredients on top. Refrigerate overnight (a must). Bake at 350° for 30 to 40 minutes.

Laura Carpenter

EGG CASSEROLE BRUNCH

6 eggs
2 c. milk
1 tsp. salt
1 c. grated Cheddar cheese
1 tsp. dry mustard
2 slices cubed bread
1 lb. sausage, crumbled, browned, drained

Beat eggs, add milk, salt and mustard. Mix well. Layer bread, sausage, cheese. Pour egg mixture over top. Refrigerate overnight. Bake for 45 minutes at 350°.

Barbara Walker

SCRAMBLED EGGS WITH SAUSAGE

2 fresh Italian sweet sausages
1/4 c. olive oil or butter
8 eggs, beaten
Salt and pepper to taste

Break each sausage into 4 to 5 pieces and saute gently in oil, turning occasionally, for 6 minutes. Add eggs and cook over low flame for about 3 minutes, stirring occasionally. Serves 4.

Rosaria Schnurbusch

SAUSAGE, MACARONI AND CHEESE CASSEROLE

1 lb. bulk pork sausage
1 c. onion, chopped
3 oz. (about 3/4 c.) 7 minute macaroni
1 can condensed cream of celery soup
2/3 c. milk
3 slightly beaten eggs
2 c. shredded sharp process cheese
1/2 c. corn flake crumbs
1 Tbsp. butter or margarine, melted

Cook meat and onion till meat is lightly browned; place in ungreased 8x8x2 inch baking pan. Cook macaroni according to package directions; drain. Place atop meat. Combine soup and milk; heat. Stir small amount of hot mixture into eggs; return to remaining hot mixture. Add cheese. Pour over macaroni. Mix corn flake crumbs and butter. Arrange in border to casserole. Bake in moderate oven at 350° for 40 to 50 minutes. Serves 6.

Toni Eaton

SPAGHETTI

3 lb. hamburger
1 (10 1/2 oz.) can tomato soup
1 (6 oz.) can tomato paste
1 (16 oz.) can tomato sauce
2 cloves garlic
1 large onion
1/2 green pepper

Saute hamburger until meat changes color. Have remaining ingredients already boiling just a little and then add the meat. Cook for approximately 2 hours. If too thick, add a little water. Serves 8.

Connie Etheridge

CHILI MEAT BALLS

1 lb. ground beef
1 c. bread crumbs
1/2 c. chopped onions
1/4 c. milk
1 egg
1 tsp. salt
1/8 tsp. pepper
1/2 tsp. Worcestershire sauce
1/4 c. shortening
1 bottle chili sauce
1 (10 oz.) jar grape jelly

Mix ground beef, bread crumbs, onion, milk, egg and next 4 ingredients; gently shape into 1 inch balls. Melt shortening in large skillet. Brown meat balls. Remove meat balls from skillet; pour off fat. Heat chili sauce and jelly in skillet, stirring constantly until jelly is melted. Add meat balls and stir until thoroughly coated. Simmer, uncovered, 30 minutes. Makes 5 dozen appetizers.

Lisa Aylesworth, "Vicky Atwood"

HAMBURGER CORN BAKE

In skillet:
1 1/2 lb. ground beef
1 c. onion, chopped

Cook until onion is brown and tender. Stir in:

1 (12 oz.) can whole kernel corn
1 (10 1/2 oz.) can cream of chicken soup, condensed
1 c. sour cream
1 (10 1/2 oz.) can cream of mushroom soup, condensed
1/2 c. chopped pimiento (optional)
3/4 tsp. salt
1/4 tsp. pepper

Mix well. Stir in 6 ounce package medium noodles, cooked and drained. Turn all into casserole. Combine 1 cup bread crumbs with 2 tablespoons melted margarine. Sprinkle on top. Bake in 350° oven for 45 minutes.

Emma M. Perreault

GROUND BEEF CASSEROLE

1 1/2 lb. ground beef
3/4 c. elbow macaroni
1 pkg. onion soup
3/4 c. canned tomatoes
Small amount of green pepper

Cook macaroni until tender and put aside. Cook ground beef in frying pan until the red is gone. Add macaroni and other ingredients and mix well. Place in casserole and serve. May be warmed over and used next day.

Lucille Flanagan

GRANNIE'S GOULASH

1 1/2 - 2 lb. hamburger
1 large onion, chopped
3/4 of a lb. box of macaroni, cooked
2 qt. canned tomatoes (if tomatoes are whole, mash in the juice)
Salt and pepper

Brown hamburger in skillet. Pour off grease. Add onions and cook on low heat until onions are transparent. Stir to keep hamburger from sticking to pan. Remove from heat. In a 9x13 inch pan, put 1/2 of the hamburger and onions. Top with half of the macaroni. Pour 1 quart tomatoes over macaroni. Salt and pepper to taste. Begin another layer with remainder of hamburger, then rest of macaroni. Top with second quart of tomatoes. Salt and pepper generously. Bake at 400° for 1 hour or until bubbling and top is brown. Recipe may be halved.

Chris Champion

IMPOSSIBLE CHEESEBURGER PIE

1 lb. ground beef
1 1/2 c. chopped onions
1/2 tsp. salt
1/4 tsp. pepper
1 c. shredded Cheddar cheese (about 4 oz.)
1 1/4 c. milk
3/4 c. Bisquick baking mix
3 eggs

Heat oven to 400°. Lightly grease pie plate, 10 x 1 1/2 inches. Cook and stir ground beef and onion until beef is brown, drain. Stir in salt and pepper, then spread in pie plate. Sprinkle with cheese. Beat remaining ingredients until smooth; then pour into pie plate over cheese and beef. Bake until golden brown, about 30 minutes. Let stand 5 minutes before cutting.

Susan B. Flanagan

EGGPLANT AND HAMBURGER CASSEROLE

1 medium eggplant
1 lb. hamburger
1/2 lb. cheese
1 onion
Salt and pepper

Salt and pepper eggplant and 1/2 onion and cook until tender. Salt and pepper hamburger and 1/2 onion and cook until pink is gone. Layer hamburger, thinly sliced cheese and eggplant. Sprinkle top generously with cracker crumbs. Bake until crumbs begin to brown.

May W. Bonney

ZUCCHINI SQUASH CASSEROLE

4 medium zucchini squash
6 strips bacon
1 large onion
Salt, pepper, oregano, ketchup

Fry bacon crisp. Saute onion rings in bacon fat. Slice squash in thin rings and layer in casserole dish. Sprinkle with salt, pepper, oregano. Crumble with bacon. Next, add 1/2 onions, then dot with ketchup. Repeat all for a second layer. Cover, bake 30 minutes at 350°.

Barbara Walker

SQUASH CASSEROLE

3 lb. yellow squash
2 medium onions, chopped
2 or 3 carrots, sliced
1/2 pt. sour cream
2 cans cream of chicken soup
1 small pimento (optional)

Boil first 3 ingredients in salted water until done. Add soup and sour cream to drained squash mixture. Melt 1 stick margarine, then add 2 cups herb dressing mix until

crumbly. Spread in layers in Pyrex dish. Start with squash mixture, then dressing, then squash and end with dressing on top. Bake at 350° for 30 minutes.

David Flanagan

HAMBURGER NOODLE CASSEROLE

2 Tbsp. butter or margarine
1 lb. ground beef
1 clove garlic
1 tsp. salt
Dash of pepper
1 tsp. sugar
2 (8 oz.) cans tomato sauce
6 scallions
1 (3 oz.) pkg. cream cheese
1/2 c. grated Cheddar cheese
1 (8 oz.) pkg. small shell noodles
8 oz. ctn. sour cream

Melt fat in skillet and toss in meat, breaking up into small pieces with fork. Fry until brown. Crush or chop garlic fine and mix pieces with fork. Fry until brown. Mix in meat along with salt, pepper, sugar and tomato sauce. Cover and cook slowly for 15 to 20 minutes. Cook noodles and drain. Start oven at 350° and get out large casserole. Chop scallions, putting in some green tops also. Cream the cream cheese and sour cream until smooth and add onions. Put in layer of noodles on bottom of casserole (use 1/3 of noodles). Spread with 1/3 of sour cream and scallion mixture. Cover with 1/3 of meat sauce - repeat layers twice. Sprinkle with Cheddar cheese and bake 20 minutes until bubbly.

Terry Lytle

CORNED BEEF CASSEROLE

4 c. thin potato slices
1/3 c. flour
1 tsp. salt
1/2 tsp. pepper
1 c. sharp cheese bits
1 (16 oz.) can cut green beans, drained (save liquid)
1 (15 oz.) can tomato sauce
1 lb. ground beef
1 onion, chopped
3 slices bread, crumbled
1/4 tsp. each salt, pepper, oregano, sage and dry mustard
1 1/3 c. milk
2 eggs

Combine potato slices with flour, salt, pepper, 1/2 cup cheese bits and drained green beans. Place in 9x15 inch Pyrex dish, cover with half of tomato sauce and liquid from

green beans. Bake at 350° for 20 minutes. Combine ground beef, onion, bread crumbs, milk, eggs, salt, pepper, sage, oregano and mustard with remaining tomato sauce and cheese. Mix well. Makes 24 small balls. Place on hot potato mixture. Bake 45 - 50 minutes. A few minutes before taking out of oven, spread 3 tablespoons catsup on top.

Ruby Wilkerson

BAKED HAM CUSTARD

12 slices bread, crusts removed, dry, stale
1/2 lb. sharp Cheddar cheese, sliced or grated
1/2 lb. sliced ham, boiled
1/2 lb. Smithfield ham
4 eggs
3 c. milk
1/2 tsp. salt

Butter large flat Pyrex dish and place 6 slices bread in bottom and cover with cheese. Brush with mustard. Cover with ham. Butter remaining bread. Place on top with butter side up. Beat eggs slightly, add milk and salt. Pour over sandwiches. Let stand in refrigerator overnight. Let stand at room temperature in morning. Bake 1 hour at 300° until set. May also use chicken or crabmeat.

Ginger Griffith

BEEF AND BEAN CASSEROLE

1 lb. ground beef
1 large onion, chopped
1 (1 qt.) can red kidney beans
1 can tomato soup
1/4 c. packed brown sugar
1 Tbsp. prepared mustard
Salt and pepper to taste
Sliced bacon (optional)

Brown the ground beef and onion in a frypan and drain. Add remaining ingredients except bacon and mix well. Place in baking dish and cover top with bacon. Bake at 350° for 1 hour. Pork and beans may be substituted for kidney beans.

Carol C. Eason

DOUBLE GOOD MEAT LOAF

2 1/2 lb. ground beef
2 lb. sausage
4 eggs, beaten
1 tsp. salt
1/2 tsp. pepper
3/4 tsp. poultry seasoning
1 pkg. onion soup mix
1 c. chopped onion (optional)
1 c. sour cream
2 c. cooked long grain rice
8 oz. can tomato sauce

Combine meats, beaten eggs and add all other ingredients except rice and tomato sauce. Pour over meats and mix well. Add rice. Mix well and put in meat loaf pans and brush tops well with tomato sauce. Bake at 350° for 3 1/2 hours. Makes 2 large loaves. Serve one and freeze one.

Mary Ackiss

FAVORITE MEAT LOAF

2 lb. lean ground beef
2 eggs, well beaten
1 c. milk, scalded
3 slices bread, toasted
1/4 c. chopped onions, more if desired
1 tsp. salt
Pepper to taste
1/2 c. boiling water
1 beef bouillon cube
1 bottle chili sauce

Combine beef, eggs, salt and pepper; add onions to scalded milk. Crumble toast and also add to milk. Add this to meat mixture. Shape into round loaf and place into Dutch oven. Add chili sauce to top of loaf. Dissolve bouillon cube in water and pour around loaf. Cook in open pan at 350° for 1 1/2 - 2 hours.

Patsy Meiggs

CHINESE BEEF YORKEY

3 - 5 lb. beef brisket together with chuck roast (optional)
1 c. vinegar
Garlic and onions, sliced
2 c. strong black coffee
2 c. water
Salt and pepper

Pour cup of vinegar over beef in bowl after cutting slits through meat, inserting slivers of garlic and onion into slits (first). Refrigerate for 24 to 48 hours. When ready to cook, discard vinegar. Brown on both sides, then pour coffee and water over meat and cover. Cook slowly,

simmering on top of stove. Do not season with anything else until 20 minutes before serving, then just salt and pepper. That's all. This may need 1 cup more of water at a time if necessary.

Toni Eaton

STEAK BAKE

1 1/2 lb. cube or round steak, cut in narrow strips
1/3 c. flour
1 tsp. salt
1/4 tsp. pepper
1 onion, sliced
1 green pepper, sliced
1 lb. can tomatoes
1 (4 oz.) can mushroom stems and pieces, drained
3 Tbsp. molasses
3 Tbsp. soy sauce
1 (1 lb.) can French cut green beans
1 Tbsp. sesame seed

Tangy Muffins:

1 1/4 c. all-purpose flour
1 1/2 tsp. baking powder
1 tsp. dry mustard
1/2 tsp. milk
2 Tbsp. cooking oil
1 egg

Place meat in 2 1/2 quart casserole. Sprinkle with flour, salt and pepper. Toss to coat meat. Bake, uncovered at 400° for 20 minutes. Add onion, green pepper, tomatoes, mushrooms, molasses and soy sauce; mix well. Cover and bake at 400° for 30 minutes. Stir in beans. Drop Tangy Muffins by tablespoonfuls onto hot meat mixture, sprinkle with sesame seed. Bake at 400° for 15 - 18 minutes. Serves 6 - 8.

Tangy Muffins: Combine flour, baking powder, dry mustard and salt in mixing bowl. Combine milk, oil and egg; add to dry ingredients all at once, stirring until dry particles are moistened.

Linda Sue Lowman

CONTINENTAL STEAK ROLLS

2 c. soft bread cubes
1/4 c. chopped ripe olives
1/3 c. sherry or beef bouillon
1 tsp. onion salt
1 tsp. Worcestershire sauce
1/4 tsp.pepper
2 lb. round steak, 1/2 inch thick
1/4 c. flour

1/2 tsp. salt
1/2 tsp. garlic salt
1/4 c. slivered almonds
1 (10 1/2 oz.) can condensed cream of mushroom soup
1/2 c. milk
1/8 tsp. nutmeg

Combine bread cubes, olives, sherry, onion, salt, Worcestershire sauce and pepper. Cut round steak into 6 serving pieces. Coat with mixture of flour, salt and garlic salt. Top each piece with 1/6 of stuffing. Bring opposite edges around stuffing to meet. Hold together with toothpicks. Place seam side down in greased shallow 2 quart casserole. Sprinkle with almonds. Bake, uncovered, at 350° for 30 minutes. Remove from oven. Combine soup, milk and nutmeg. Pour over steak rolls. Cover and bake 2 hours longer until meat is tender. Serve on platter with sauce. Garnish with fresh parsley, if desired.

Tip: Prepare meat rolls early in day. Cover and refrigerate until 2 1/2 - 3 hours before serving.

Linda Sue Lowman

SOUR BEEF

2 lb. beef (very little fat)
1 qt. vinegar
1 Tbsp. sugar
1 Tbsp. salt
2 Tbsp. whole allspice
1 onion
2 Tbsp. peppercorns
2 Tbsp. whole cloves
2 Tbsp. whole celery seed
2 Tbsp. mustard seed
40 bay leaves

Put all spices in a bag and cook with beef in 2 quarts of water and most of vinegar; add 3 quarts of water as it cooks (about 4 hours). After 3 hours, remove and discard spices. If bay leaves were not in bag, strain liquid, 5 ounces (40) gingersnaps. Mix gingersnaps in 1 pint vinegar, stir into meat liquid. Will thicken.

Joan Klag

SUKIYAKI

1/4 c. soy sauce
2 Tbsp. dry sherry or sake
2 Tbsp. sugar
2 tsp. cornstarch
3/4 tsp. salt
2 Tbsp. cooking oil
1 c. thinly sliced celery or Chinese celery
1 lb. boneless sirloin steak
2 c. sliced fresh mushrooms
8 green onions

1 (8 1/2 oz.) can bamboo shoots
1/2 lb. fresh spinach
4 servings hot seasoned rice

Freeze steak just long enough to make the outer surface firm. This will make it easier to slice thinly across the grain. Cut onions in 1 1/2 inch lengths; drain and slice bamboo shoots. Combine first 6 ingredients; mix well and set aside. Heat oil in wok (a bowl shaped Chinese cooking pan used on a gas stove) or a heavy skillet. Add celery and meat; stir and cook over high heat just until meat starts to turn gray. Add sliced mushrooms; stir and cook 1 minute. Add soy sauce mixture, stir and cook until sauce is heated and thickened. Add green onion, bamboo shoots and spinach; stir and cook only until spinach is limp. Serve at once with hot bowls of rice.

Velma Gregory

CHICKEN WITH ORANGE GRAVY (Makes 4 servings)

1/2 c. flour
2 Tbsp. grated orange rind
1 tsp. salt
1 tsp. seasoned salt
1 1/2 tsp. black pepper
2 1/2 to 3 lb. cut up frying chicken
1 2/3 c. (large can) undiluted Carnation evaporated milk
1/4 c. butter
1 c. orange juice
Cooked rice

Mix flour, orange rind, salt, seasoned salt and pepper. Dip chicken in Carnation, then roll in flour mixture (save remaining flour mixture and Carnation for gravy). Fry chicken in butter until golden brown; cover and cook over low heat until tender, about 45 minutes. Remove chicken from pan. Add remaining flour mixture to drippings, stirring constantly. Brown flour. Slowly add remaining Carnation, stirring until well blended. Cook until thickened. Stir orange juice into gravy, very slowly; cook until thickened. Serve sauce over chicken and cooked rice. (Your rice will be prettier if you add chopped pimiento and parsley!)

Ginger Lee

CINNAMON CHICKEN

1 fryer, cut up
2 tsp. cinnamon
1/2 tsp. pepper
3/4 c. flour
1 tsp. salt
1 tsp. seasoning salt

Mix together flour, cinnamon, salt, pepper and seasoning salt, 1 egg beaten with 1/2 cup water. Dip chicken in egg mix. Cover well in flour mixture. Fry in oil on medium heat in covered pan until brown, turning occasionally.

Cyndie Barnes

5 CAN CASSEROLE

1 can cream of chicken soup
1 can chicken with rice soup
1 (5 oz.) can boned chicken
1 small can Carnation evaporated milk
1 can La Choy chow mein noodles

Bake at 350° for 30 minutes.

Mary Scott

CHICKEN-DO-FLICKIE

Place 1 broiler fryer, cut up, in casserole. In separate bowl, mix:

1 can cream of mushroom soup
1 c. sour cream
1/2 pkg. onion soup mix (2 Tbsp.)

Stir together and spread over chicken, then top with 1 can of chow mein noodles. Bake 1 hour or more at 350°.

Toni Eaton

JERRE'S CHICKEN PIE

Boil 6 - 8 chicken breasts (reserve broth). Mix:

1 can cream of chicken soup
2 1/2 - 3 c. chicken broth

Mix:
1 c. self-rising flour
1 c. milk

1/2 - 3/4 stick margarine, melted
1 tsp. baking powder

Skin and bone chicken. Put on bottom of 13x9 inch pan. First pour soup and broth mixture and then the flour mixture. Do not stir. Bake at 425° for 30 minutes or until brown.

Sue Champion

JANIE'S FOOL'S CHICKEN

4 whole chicken breasts, boned and halved
8 slices bacon
1/4 lb. dried chipped beef
1 pt. sour cream
1 can cream of mushroom soup

Tear chipped beef into small bits and place in bottom of dish. Wrap a bacon slice around each piece of chicken. Secure with toothpick. Place on beef. Cover completely with mixture of soup and sour cream. Bake at 300° for 3 hours.

Sue Champion

CHICKEN AND ASPARAGUS CASSEROLE

6 chicken breasts or 1 whole chicken, cooked till tender, then cut in bite size pieces
2 stalks celery, chopped
1 can chopped asparagus, drained
1 small can chopped pimiento, drained
3 cans mushroom soup
1 can fried onion rings
1 pkg. slivered almonds, toasted till brown with a little butter at 300°

Butter casserole dish, layer asparagus, chicken, celery, pimientos and almonds. Salt and pepper layers as desired. Cover with mushroom soup. Heat at 325° for approximately 30 - 45 minutes until bubbly.

Marlene E. Lange

CHICKEN AND MUSHROOMS

1 whole boned chicken or 6 boned chicken breasts
8 - 12 oz. white cheese, grated
1/2 lb. sliced sauteed fresh mushrooms
2 Tbsp. milk
2 eggs

2 - 3 Tbsp. butter or margarine
Seasoned bread crumbs

Lightly beat together milk and eggs. Dip chicken pieces in egg mixture, then in bread crumbs. Brown chicken on both sides in 2 - 3 tablespoons butter or margarine. Place chicken in shallow casserole dish, cover with sauteed mushrooms and top with grated cheese. Bake at 350° until cheese is golden brown. Serves 4 - 6.

Ellen Carpenter

CHICKEN DIVAN

6 to 8 chicken breasts
2 (10 oz.) pkg. frozen broccoli spears, thawed
2 (10 1/2 oz.) cans cream of chicken or cream of mushroom soup
1/2 c. mayonnaise
2 Tbsp. lemon juice
1/2 tsp. (or more to taste) curry powder
Grated Parmesan cheese
Paprika

Simmer chicken (covered) until tender. Skin and remove bones and cut into serving pieces. In 13x9 inch baking dish, arrange broccoli in layer. Top with layer of chicken. Blend soup, mayonnaise, lemon juice and curry powder, spread over chicken. Sprinkle with cheese and paprika. Bake at 350° for 45 minutes. Makes 6 to 8 servings.

Jean Pillsbury

CHICKEN AND RICE CASSEROLE

In a bowl, mix the following:

1 c. uncooked rice
1 can cream of chicken soup
2 c. water
1 pkg. dry onion soup
Salt and pepper

Mix well and then pour into a Pyrex dish. Place pieces of washed chicken in the Pyrex on top of the rice mixture. Cover Pyrex with Reynolds Wrap. Bake at 400° about 1 - 1 1/2 hours.

Susan B. Flanagan

PARTY CHICKEN

4 whole chicken breasts (8 halves)
8 strips bacon
1 pkg. chipped beef
1 can cream of mushroom soup
1 can sour cream

Put a piece of chipped beef under each breast; wrap a piece of bacon around each breast. Combine mushroom soup and sour cream. Pour this mixture over breasts. Cook at 250° (uncovered) for 3 hours.

Marlene Lange

CARIBBEAN CHICKEN

1 broiler-fryer, cut in parts
1/4 c. flour
1 1/2 tsp. salt
1/2 tsp. paprika
1/4 c. cooking oil
1/3 c. brown sugar
1 1/2 Tbsp. cornstarch
1/4 c. vinegar
1 can pineapple chunks, drained and juice reserved
1 (11 oz.) can mandarin orange sections, drained and juice reserved

In shallow dish mix flour, 1 teaspoon salt and paprika. Roll chicken pieces in flour mixture to coat. Heat oil and fry chicken until brown on all sides. Transfer chicken to baking dish. Mix together pineapple juice and orange juice and add enough water to make 1 cup. In saucepan, mix brown sugar, cornstarch, 1/2 teaspoon salt. Stir in fruit juice and vinegar. Heat to boiling, stirring constantly until mixture thickens. Pour sauce over chicken. Cover and bake in 350° oven about 45 minutes or until tender.

Vera Munden

CHICKEN PARMESAN

1 whole boned chicken or 6 boned chicken breasts
1 c. Parmesan cheese (or according to taste)
1 can tomato soup
2 Tbsp. milk
2 eggs
2 - 3 Tbsp. butter or margarine
Seasoned bread crumbs

Lightly heat together milk and eggs. Dip chicken pieces in egg mixture, then in bread crumbs. Brown chicken on both sides in 2 - 3 tablespoons butter or margarine.

Place chicken in shallow casserole dish and cover with undiluted tomato soup. Top with Parmesan cheese. Bake at 350° until sauce bubbles and cheese is brown. Serves 4 - 6.

Ellen Carpenter

CHICKEN AND RICE

1 c. rice (not Minute rice)
1 can cream of chicken soup
1 pkg. dry onion soup mix
2 c. water
Salt and pepper

Mix above ingredients well and pour in large Pyrex dish. Wash and clean one chicken, then place chicken on rice mixture. Cover and bake at 400° for 1 to 1 1/2 hours.

Roy Flanagan

CHICKEN WAIKIKI BEACH

2 whole chicken legs
2 whole chicken breasts
1/2 c. flour
1/3 c. salad oil
1 tsp. salt
1/4 tsp. pepper

Sauce:

1 (1 lb. 4 oz.) can pineapple slices
1 c. sugar
2 Tbsp. cornstarch
3/4 c. vinegar
1 Tbsp. soy sauce
1/4 tsp. ginger
1 chicken bouillon cube
1 large green pepper, cut crosswise in 1/4 inch circles

1. Coat chicken with flour. 2. Heat oil in skillet, add chicken and brown. Remove as browned to shallow roasting pan, skin side up. Sprinkle with salt and pepper. 3. Heat oven to 350°. 4. Make sauce. Drain pineapple, pouring syrup into 2 cup measure. Add water to make 1 1/4 cups. 5. In medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger and bouillon cubes. Bring to a boil, stirring constantly. Boil 2 minutes. Pour over chicken. 6. Bake, uncovered, 30 minutes. Add pineapple and green pepper. Bake 30 minutes longer, or until chicken is tender. Serve with fluffy white rice. Makes 4 servings.

Lannie Mae Barnes

CHICKEN AND DRESSING CASSEROLE

1 pkg. Pepperidge Farm dressing
1 stick melted butter or margarine
2 c. broth
1 can cream of chicken soup
1 can cream of celery soup
4 chicken breasts or 1 whole chicken, cooked and boned

Combine dressing and butter. Put half of dressing in a 13x9 inch dish. Cover with chicken. Put rest of dressing over the chicken. In separate bowl, combine the soups and broth. Pour this over chicken and dressing. Bake at 350° for 30 minutes.

Pam Cullipher

CHICKEN, ITALIAN STYLE

Hen, 3 1/2 to 4 lb.
1/2 c. flour
3 Tbsp. salad oil
1/2 c. onion, chopped
1 clove garlic, finely chopped
1/2 c. chopped celery
1 c. sliced mushrooms
1 tsp. rosemary (optional)
3 c. chicken stock, bouillon or water
1 can tomato paste
1/2 tsp. salt
1/4 tsp. pepper

Prepare chicken for braising and brown in the salad oil as directed for braised chicken, remove chicken. To fat remaining in pan, add onion, garlic, celery, mushrooms, parsley (1 teaspoon) and rosemary; add more oil if necessary. Cook until soft and lightly browned. Add stock, bouillon or water, tomato paste, seasonings and browned chicken. Cover and simmer over low heat 1 1/2 to 2 hours or until chicken is tender. Thicken sauce if necessary. Add more salt if desired. Serve with spaghetti. Makes about 6 servings.

Rosaria Schnurbusch

ARROZ CON POLLO

1 c. rice
3 1/2 to 4 lb. hen
1/2 c. bacon, diced
1/2 c. cooked ham, chopped
1/2 c. onion, chopped
1 clove garlic, finely chopped
1 c. green peppers, chopped
1 can tomato paste
12 olives, ripe or stuffed, sliced
1 tsp. salt
5 c. boiling water
2 Tbsp. butter

Wash rice, dry thoroughly. Prepare hen as for braising. Put bacon in a heavy skillet or saucepan; fry slightly, then add ham, onion, garlic and green peppers. Cook until soft and lightly browned. Remove from pan, leaving fat in pan. Brown chicken in the remaining fat, adding more fat if necessary. To chicken, add tomato paste, sliced olives and browned vegetables, salt and 1 cup of boiling water. Cover and simmer over low heat 1 to 1 1/2 hours or until chicken is almost tender. Melt butter in another pan; add washed rice; cook, stirring constantly, about 10 minutes or until rice is lightly browned; add to chicken with remaining 4 cups of boiling water. Cover and simmer about 30 minutes or until both chicken and rice are tender and excess water has been absorbed. Arrange mixture on hot platter. Garnish if desired with strips of pimento, sprigs of parsley and heated asparagus tips. Makes about 6 servings.

Rosaria Schnurbusch

SAVORY CHICKEN STEW

3 1/2 lb. chicken, cut up
1 tsp. salt
1 large onion, chopped
1 lb. can tomatoes, drained and cut
1 (10 oz.) pkg. frozen lima beans, thawed
1 (10 oz.) pkg. frozen whole kernel corn, thawed
1 (10 oz.) pkg. frozen little carrots, thawed
Salt and pepper to taste
1/2 tsp. paprika
Pinch of sweet basil
1 tsp. Worcestershire sauce
1/2 c. chopped parsley

Cover chicken pieces with boiling water; cook until tender. Lift chicken from broth; remove meat from bones, leaving pieces as large as possible. Return meat to broth. Add remaining ingredients. Cook until carrots are tender, about 1/2 hour. Thicken with a little flour mixed to a smooth paste in cold water. Spoon stew into a large casserole; cover top with a crisscross of drop biscuit dough strips. Bake at 400° until topping strips are puffed and brown, about 20 minutes. Makes 6 - 8 servings.

Linda Sue Lowman

CHICKEN-BROCCOLI BAKE

2 Tbsp. margarine
2 Tbsp. oil
6 small chicken breast halves
1/2 tsp. garlic salt
1 (10 3/4 oz.) can condensed cream of chicken soup
1/4 c. water
1 tsp. Worcestershire sauce
1/2 tsp. thyme
2 (10 oz.) pkg. frozen broccoli spears
1/2 tsp. salt
Paprika
1 (4 oz.) can mushrooms

Heat margarine and oil in baking dish in 400° oven until margarine is melted. Place chicken in dish, turning to coat. Sprinkle with garlic salt. Cook, uncovered, 30 minutes. Mix soup, mushrooms (with liquid), water, Worcestershire sauce, thyme. Rinse broccoli under cold water to separate. Remove chicken from pan, drain fat from dish. Return chicken, add broccoli along sides of chicken. Sprinkle with salt. Spoon soup mixture over broccoli. Cook, uncovered, until done, about 30 minutes. Sprinkle with paprika.

Lillian Orr

SAUCY CHICKEN LIVERS

6 slices bacon
1 lb. chicken livers, cut up
1 can condensed cream of chicken soup
1/2 c. milk
2 Tbsp. parsley
1 (3 oz.) pkg. softened cream cheese
Pepper to taste
6 English muffins, toasted, buttered

In an 8 inch skillet, cook bacon till crisp. Drain, set aside; reserve 2 tablespoons drippings. Brown half the chicken livers at a time in the drippings, cooking till pink in the center (5 minutes). Remove from skillet. In same skillet, heat soup till bubbly. Blend milk into cream cheese; stir into soup. Add pepper. Cook and stir just to boiling point. Add livers and crumbled bacon; heat together. Spoon over muffins, top with parsley. Makes 6 servings. Recipe is from Park Methodist Church, Hamilton, N. Y.

Mimi Thomas

DORCHESTER CHICKEN

8 whole chicken breasts, without bone and skin
8 slices Smithfield ham, thin
1/2 c. sour cream
1 can mushroom soup diluted with 1/2 can water
1/4 c. sherry
1 can sliced mushrooms, drained

Place ham slices on bottom of buttered baking dish, then chicken on top of that. (I cut the breast in half - the whole pieces are too large I think!) Pour sherry over chicken. Combine remaining ingredients and pour over all. Bake uncovered in 325° oven about 1 1/2 hours or till golden on top. Serve with white and wild rice. Makes 8 to 10 servings. (There should be some sauce left around chicken, don't bake till dry.)

Faye Dorchester

** NOTES **

notes

notes

Breads, Rolls, Pastries

EQUIVALENT CHART

3 tsp.	1 tbsp.
2 tbsp.	1/8 c.
4 tbsp.	1/4 c.
8 tbsp.	1/2 c.
16 tbsp.	1 c.
5 tbsp. + 1 tsp.	1/3 c.
12 tbsp.	3/4 c.
4 oz.	1/2 c.
8 oz.	1 c.
16 oz.	1 lb.
1 oz.	2 tbsp. fat or liquid
2 c.	1 pt.
3½ c. unsifted whole wheat flour	1 lb.
8 to 10 egg whites	1 c.
12 to 14 egg yolks	1 c.
1 c. unwhipped cream	2 c. whipped
1 lb. shredded American cheese	4 c.
¼ lb. crumbled blue cheese	1 c.
1 lemon	3 tbsp. juice
1 orange	1/3 c. juice
1 lb. unshelled walnuts	1½ to 1¾ c. shelled
2 pt.	1 qt.
1 qt.	4 c.
5/8 c.	1/2 c. + 2 tbsp.
7/8 c.	3/4 c. + 2 tbsp.
1 jigger	1 1/2 fl. oz. (3 tbsp.)
2 c. fat	1 lb.
1 lb. butter	2 c. or 4 sticks
2 c. sugar	1 lb.
2 2/3 c. powdered sugar	1 lb.
2 2/3 c. brown sugar	1 lb.
4 c. sifted flour	1 lb.
4½ c. cake flour	1 lb.
4 oz. (1 to 1¼ c.) uncooked macaroni	2¼ c. cooked
7 oz. spaghetti	4 c. cooked
4 oz. (1½ to 2 c.) uncooked noodles	2 c. cooked
28 saltine crackers	1 c. crumbs
4 slices bread	1 c. crumbs
14 square graham crackers	1 c. crumbs
22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus ½ tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
1 teaspoon **baking powder** = ¼ teaspoon baking soda plus ½ teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus ½ teaspoon baking soda.
¾ cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
½ cup **evaporated milk** and ½ cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1½ c. pitted and cut.
3 medium **bananas** = 1 c. mashed
3 c. **dry corn flakes** = 1 c. crushed
10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1¼ cups
No. 300	1¾ cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2½ cups
No. 2½	3½ cups
No. 3	4 cups
No. 10	12 to 13 cups

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SALLY LUNN

1 c. scalded milk
1/2 c. sugar
2 tsp. salt
1/2 c. melted butter or margarine
1/2 c. warm water
1 pkg. dry yeast
3 eggs
5 c. sifted all-purpose flour
1/2 tsp. nutmeg
3 pt. fresh strawberries
Whipped cream

Combine the milk, 1/4 cup sugar, salt and butter in a bowl and cool to lukewarm. Combine the water and yeast in a large mixing bowl and stir until yeast is dissolved. Add the milk mixture and eggs and mix well. Beat in the flour gradually until smooth. Cover and let rise in warm place for 1 hour or until doubled in bulk. Stir down and turn into a greased and sugared 10 inch tube pan. Cover and let rise for about 30 minutes or until doubled in bulk. Mix remaining sugar and nutmeg and sprinkle over the top. Bake in 400° oven for 40 minutes. Remove from oven and cool for 5 minutes. Remove from pan and mound the strawberries in the center. Serve with whipped cream.

Carol C. Eason

ICEBOX ROLLS

1 cake dry yeast or 1 cake compressed yeast
1 egg, well beaten
2 tsp. salt
6 Tbsp. sugar
2 c. lukewarm water
3 Tbsp. melted shortening
6 1/2 c. plain flour

Soften yeast in lukewarm water. Add salt, egg, sugar and shortening. Mix well. Add flour, a little at a time, beating thoroughly after each addition until dough is stiff enough to knead. Knead on lightly floured board until the dough is smooth and elastic. Cover dough with a warm, damp cloth. Set in a moderately warm place and allow to stand 2 hours. Work down, cover closely with waxed paper, and place in the refrigerator overnight, or until ready to use. Make out rolls and let rise until treble in bulk. Bake at 450° about 15 minutes. This dough will keep for 1 week to 10 days in a refrigerator if it is worked down each day

to prevent its becoming too light. Place a little oil on the top to prevent a crust from forming when storing in refrigerator.

Arlene Tillman

ROLLS

6 c. unsifted flour
3 c. warm water
1/3 c. sugar
1 Tbsp. salt
4 Tbsp. melted shortening
1 pkg. yeast

Dissolve all ingredients except flour in warm water. Stir into flour until well mixed. Dough will be soft. Grease top and cover. Allow dough to rise until double in bulk. Push down; grease top again and place in refrigerator. Roll dough can be kept for several days, making off rolls as needed. Makes about 30 rolls.

Vera Munden

"PLUCKETT" CINNAMON ROLLS

1 1/2 c. brown sugar
1 stick butter or oleo
3 cans biscuits, quartered
1/4 c. nuts (I use pecans)

Mixture for coating biscuits:
1 1/2 c. sugar
2 Tbsp. cinnamon

Melt 1 stick oleo with 1 1/2 cups brown sugar. Shake small amounts of quartered biscuits in dry white sugar and cinnamon mixture in a bag. In a Bundt pan, alternate mixtures starting with nuts, brown sugar-butter; biscuits, etc. Bake at 350° for 30 minutes. Makes a large, beautiful, yummy treat. Just "pluck" the desired amount. This is a real treat each year at my McKisson family reunion where the recipe originated from.

Lisa Darling

MRS. NAN WILKERSON'S ROLLS

1 pkg. dry yeast
1 1/2 tsp. salt
3 Tbsp. sugar
1 c. warm water
1 Tbsp. Crisco (piled high) (substitute for homemade lard)
1/2 c. warm water
4 c. all-purpose flour

Mix yeast, salt and sugar into 1 cup warm water. Let set for awhile. Stir until dissolved. Add Crisco to flour, using medium large pan. Mix with fingertips until sort of grainy. Pour yeast water to make a soft dough, using the 1/2 cup warm water also, adding flour as needed. Keep your pan clean as you knead for 10 minutes, kneading is the goodness of these rolls. Dough will be soft and elasticy. Place in large container with lid, let rise until double in bulk. Punch down, cut 24 medium size rolls. Place in a greased 9x13 inch Pyrex dish. Cover with cloth, let rise to double, or more. Bake at 400° for 12 to 14 minutes. Butter tops, cover with wax paper and cloth over paper.

Ruby Wilkerson

ANGEL BISCUITS

5 c. plain flour
2 Tbsp. sugar
1/2 c. shortening
2 c. buttermilk (about)
1 1/2 tsp. salt
2 Tbsp. baking powder
1 pkg. dry yeast dissolved in 1/4 c. warm water

Mix together flour, sugar, salt and baking powder. With hands, rub in shortening. Then pour in yeast mixture and enough buttermilk to make a soft dough. Knead a minute or two. Roll out and let rise for a few minutes, then bake in hot oven until browned. This dough keeps well in the refrigerator and is better if kept at least overnight.

Violet Smith

SWEET POTATO MUFFINS

2 eggs
1 c. milk
1 stick butter
1 1/4 c. sugar
1 1/2 c. all-purpose flour
1 1/4 c. mashed sweet potatoes
2 tsp. baking powder
1 tsp. cinnamon
1/4 tsp. nutmeg
1/4 tsp. salt
1/2 c. raisins, chopped
1/4 c. pecans or walnuts, chopped

Have all ingredients at room temperature. Cream butter, sugar and sweet potatoes until smooth. Add eggs. Blend all 4 ingredients well. Sift flour, baking powder and spices and add alternately with milk to the egg batter. Do not overmix. Fold in nuts and raisins last. Sprinkle a little cinnamon-sugar on top before baking. Bake in greased

muffin tins at 400° for approximately 25 minutes or until done. Yield: About 24 small muffins from the above batch. Muffins can be frozen and reheated.

Estelle Dudley

ORANGE MUFFINS

Cream together:

1 c. margarine
1 c. sugar

Add 3 cups flour alternately with 3/4 cup buttermilk, 1 teaspoon soda, 1 teaspoon baking powder and juice of 1 orange. Use small muffin tins. Cook in 350° oven until done, but do not brown.

Glaze:

Juice of 3 oranges
2 c. sugar

Dip hot cakes into glaze and place on wax paper. Confectioners sugar can be mixed with margarine and orange juice and used in place of glaze.

Vera Munden

PATS' BUCKET OF MUFFINS

In large bowl, mix:

5 c. flour
3 c. sugar
2 tsp. salt
1 (15 oz.) box Raisin Bran
5 tsp. soda

Add:

1 qt. buttermilk
4 eggs
1 c. oil

Mix until well blended. Keep in refrigerator and use as needed. Bake at 375° - 400° for 15 minutes.

Fritz Fentress

BRAN MUFFINS

2 c. whole bran cereal
1 1/4 c. milk
1/2 c. molasses
1 egg, beaten slightly

Place above ingredients in bowl and let stand 5 minutes. Sift together:

1 c. flour
1 tsp. baking soda
1/2 tsp. salt

Add to bran mixture and stir just until dry ingredients are moistened. Fill greased muffin pan about 2/3 full. Bake in 400° oven 12 - 15 minutes.

Jean Pillsbury

FRENCH BREAKFAST PUFFS

1 1/2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
2 c. sugar
1/3 c. shortening
1 egg
1/2 c. milk
1/2 c. sugar
1 tsp. cinnamon
6 Tbsp. margarine, melted

Grease muffin cups. Stir flour, baking powder, salt, nutmeg; set aside. Cream 1/2 cup sugar, shortening and egg. Add flour mixture and milk alternately to creamed mixture, beating well. Fill pans 2/3 full. Bake at 350° for 20 to 25 minutes till golden. Combine 1/2 cup sugar and cinnamon. Remove muffins from oven; dip in melted margarine, then in cinnamon-sugar mixture, till coated. Serve warm. Makes 12.

Lillian Orr

HUSH PUPPIES

3 c. corn meal
1 c. flour
1 tsp. baking powder
1/4 - 1/2 c. sugar
1/2 tsp. salt
1 small onion
Cold water

Mix dry ingredients. Add enough cold water to make thick batter. Drop into hot fat or oil (375°) with small

spoon. Leftover batter may be refrigerated for 5 to 7 days.
Ralph Sanders, From: "Table Talk from Tabernacle"
Edna Grimstead

CORN BREAD

Bring to a boil:

2 c. water
4 slices loaf bread, broken into small pieces

Remove from heat and add:

2 c. water ground corn meal
3 Tbsp. sugar
1 tsp. salt
1 tsp. baking powder
2 c. milk (add little at a time)
2 well beaten eggs

Batter will be thin. Heat 4 heaping tablespoons margarine or Crisco in 8x10 inch pan in oven. Pour melted shortening into batter. Pour batter into sizzlin' hot pan. Bake at 450° for 20 minutes.

Margaret Davis

SPOON BREAD

1 c. meal (plain)
2 c. hot water
1/2 tsp. salt
4 eggs
1/2 c. sugar
3 slices bread
3 c. milk

Put bread in 2 cups milk. Pour boiling water over meal. Cook a few minutes on stove, then add salt, sugar and eggs. Then add bread and milk. Cook in a well greased pan with 2 tablespoons Crisco. Bake at 400° until done.

Lucy Murden

PUMPKIN BREAD

3 c. sugar
1 c. oil
4 eggs
1 can pumpkin
2/3 c. water
3 1/2 c. self-rising flour
1/2 tsp. salt
1 tsp. cinnamon
2 tsp. nutmeg
1 tsp. vanilla
2 c. chopped nuts

Beat sugar, oil and eggs together. Add pumpkin and water. Add dry ingredients and mix well. Add nuts. Place in 2 loaf pans and bake at 350° for 1 hour. Wrap in foil to keep moist.

Leatha Whitehurst

BANANA BREAD

Cream:

1/2 c. butter
1 c. sugar
2 Eggs
R½ C. Flour
1 Tsp. Soda

Add:

3 bananas, sliced thin
1/2 c. chopped walnuts

Place in loaf pan and bake at 375° approximatey 1 hour. Makes 1 loaf.

Ellen Carpenter

SWEET POTATO BREAD

2 c. plain flour
2 c. yellow corn meal
2 1/2 Tbsp. baking powder
1 tsp. salt
3/4 c. sugar
4 eggs
3/4 c. milk
1/2 c. salad oil
2 2/3 c. mashed, cooked sweet potatoes

Sift flour with corn meal, baking powder, salt and sugar; set aside. Combine eggs, milk and oil in large bowl; beat until smooth. Add sweet potatoes. Beat until blended. Add flour mixture; stirring only until flour mixture is moistened. Spoon into 2 greased 8 inch square pans. Bake at 425° for 35 - 40 minutes or until bread tests done. Cut into squares and serve warm with butter.

Vicky Atwood

CHERRY NUT BREAD

2 1/4 c. all-purpose flour
3/4 c. sugar
2 tsp. baking powder
3/4 tsp. salt
1/2 tsp. baking soda
1/2 c. chopped nuts
3/4 c. chopped maraschino cherries, drained
1/2 c. chopped nuts
1 egg
1 Tbsp. grated orange rind
1/2 c. orange juice

1/2 c. milk
3 Tbsp. melted shortening

Combine flour, sugar, baking powder, salt, soda in large bowl. Stir in cherries and nuts. Beat egg in small bowl, stir in orange rind and juice, add all at once to flour mixture. Add melted shortening. Stir just until evenly moistened. Bake in a 9x5x3 inch loaf pan at 350° for 1 hour. For easy slicing, wrap in foil and store overnight. Delicious spread with cream cheese.

Elizabeth Etheridge

CRANBERRY NUT BREAD

In small saucepan heat and stir:

3/4 c. orange juice
2 Tbsp. butter

Heat until butter is melted, remove from heat and add:

1 c. sugar
1 beaten egg
Grated rind from 1 orange

Mix well and add:

1 c. chopped cranberries
1/2 c. chopped walnuts

Sift together and add:

2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. baking soda

Mix well. Bake in greased 9x5 inch loaf pan at 325° for approximately 1 hour.

Roxanne DiNunzio

PLUM NUT BREAD

(There's no need to peel the tender plums.)

2 c. diced purple prune plums, 1/2 inch pieces
1 c. butter or margarine
2 c. sugar
1 tsp. vanilla
4 eggs
3 c. flour
1 tsp. salt
1 tsp. cream of tartar
1/2 tsp. baking soda
3/4 c. plain yogurt
1 tsp. grated lemon peel
1 c. chopped nuts

Prepare plums. Cream butter or margarine with sugar

and vanilla until fluffy. Add eggs, one at a time; beat after each addition. Sift together flour, salt, cream of tartar and baking soda. Blend yogurt and lemon peel; add to creamed mixture alternately with dry ingredients. Stir until well blended. Add chopped plums and nuts; mix well. Divide between two greased and floured 9x5 inch loaf pans. Bake at 350° for 50 to 55 minutes or until bread tests done. Makes 2 loaves.

Joyce Newman

BANANA BREAD

1 c. sugar
2 Tbsp. shortening
3 ripe bananas, mashed
1 egg
1 tsp. soda
1/2 tsp. salt
1/2 c. walnuts
1 1/2 c. flour

Mix all ingredients together and place in loaf pan and bake for 1 hour at 300°.

Tessy McLaughlin

KAY'S CREAM CHEESE BRAIDS

1 c. sour cream
1/2 c. sugar
1 tsp. salt
1/2 c. melted butter
2 pkg. dry yeast
1/2 c. warm water
2 eggs, beaten
4 c. all-purpose flour

Heat sour cream over low heat. Stir in sugar, salt and butter. Cool to lukewarm. In large bowl, sprinkle yeast over warm water. Stir until yeast dissolves. Add sour cream mixture, eggs and flour. Mix well. Cover tightly. Refrigerate overnight. Next day, divide dough into 4 equal parts. Roll out each part on a floured board into a 12x8 inch rectangle. Spread 1/4 cream cheese filling on each rectangle. Roll up jelly roll fashion, beginning at long sides. Pinch ends together and fold under. Place rolls, seam down on greased baking sheet. Slit each roll at 1 inch intervals, about 2/3 of the way through dough to resemble a braid. Cover and let rise in warm place until double in bulk (about 1 hour). Bake at 375° for 12 - 15 minutes. Spread with glaze while warm.

Cream Cheese Filling:

2 (8 oz.) pkg. cream cheese, softened
3/4 c. sugar
1 egg, beaten

1/8 tsp. salt
2 tsp. vanilla

Combine cream cheese and sugar in a small bowl. Add egg, salt and vanilla. Mix well. Yield: About 2 cups.

Glaze:

2 c. powdered sugar
4 Tbsp. milk
2 tsp. vanilla

Combine all ingredients in small bowl. Mix well. Yield: About 1 cup.

Sue Champion

REAL ITALIAN PIZZA DOUGH

2 pkg. yeast, dissolved in hot water
1 Tbsp. salt
2/3 c. salad oil
Approx. 5 to 6 c. flour
2 Tbsp. sugar

Make elastic. Let rise 1 hour. Split and let rise again. Bake at 375°.

Sauce:

4 cloves fresh garlic, sauteed in oil
30 oz. tomato sauce
Salt and pepper
Sugar
Lots of oregano
Little water

Terry Lytle

GINGERBREAD WAFFLES

1/2 c. molasses
6 Tbsp. shortening
2 c. flour
2 tsp. baking powder
1/2 tsp. baking soda
1 tsp. salt
1 tsp. ginger
1/4 c. sugar
2 eggs
1 c. milk

Combine molasses and shortening in saucepan; heat to boiling point; cool. Sift flour, measure; add baking powder, soda, salt, ginger and sugar; sift again. Beat eggs; add milk and cooled molasses mixture. Pour into flour mixture and stir just enough to moisten the dry ingredients. Bake

about 5 to 6 minutes in a waffle baker slightly cooler than for plain waffles. Serve with whipped cream or hard sauce, or with applesauce and bacon. Makes about 6 waffles.

Rosaria Schnurbusch

WICKEDLY RICH PIE

The secret: It takes just one pan to make this wickedly rich pie. But it tastes as though you messed up your whole kitchen.

- 4 sq. Baker's semi-sweet chocolate*
- 1/4 c. butter or margarine
- 1 (13 oz.) can evaporated milk
- 1 1/3 c. (about) Baker's Angel Flake coconut
- 3 eggs, slightly beaten
- 1/2 c. sugar
- 1 unbaked 9 inch pie shell
- 1 c. thawed Birds Eye Cool Whip nondairy whipped topping (optional)

*Or use 1 package (4 ounces) Baker's German's sweet chocolate.

Melt chocolate and butter over low heat in a medium saucepan. Add milk, coconut, eggs and sugar and stir until well blended. Pour into pie shell. Bake at 400° for 30 minutes. Cool. Serve with whipped topping, if desired. Store leftover pie in refrigerator.

Ginger Lee

AMAZING COCONUT PIE

The secret: Because it even makes its own crust, some people call it the impossible pie. Just mix, bake and serve. It's impossibly delicious.

- 2 c. milk
- 3/4 c. sugar
- 1/2 c. biscuit mix
- 4 eggs
- 1/4 c. butter or margarine
- 1 1/2 tsp. vanilla
- 1 c. Baker's Angel Flake coconut

Combine milk, sugar, biscuit mix, eggs, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9 inch pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350° for 40 minutes. Serve warm or cool.

Ginger Lee

CHOCOLATE CHESS PIE

Stir together:

3 c. sugar
7 Tbsp. cocoa
3 Tbsp. flour

Add:

1 c. milk
4 eggs
1 tsp. vanilla
1 stick margarine, melted and cooled

Mix thoroughly and pour into 2 unbaked pie shells. Bake 45 minutes at 375°.

Sue Champion

FAT MAN'S FOLLY CHOCOLATE SILK PIE

1/2 c. butter
3/4 c. granulated sugar
1 sq. unsweetened chocolate
2 tsp. vanilla
2 eggs
1 baked pie shell

Using an electric mixer, cream the butter; gradually add the sugar, beating well after each addition. Blend in the 1 ounce chocolate, melted, and add vanilla. Mix in the eggs, one at a time, beating a full 5 minutes after each one. Use medium speed for this step. Bake at 400° for 10 minutes or till light brown. Cool. Chill well and serve garnished with whipped cream.

Mimi Thomas

BASKIN-ROBBINS PIE

Crust:

1 c. flour
1/2 c. ground pecans
1 stick melted butter

Mix all of above and press into 9 inch pie dish. Bake 20 minutes at 350°.

Second layer:

1 large ctn. Cool Whip
1 c. powdered sugar
1 (8 oz.) pkg. cream cheese

Mix and put 1/2 into cooled crust.

3rd layer: Make 1 package chocolate pudding according to directions. Pour over Cool Whip layer after it cools.

4th layer: Spread on remainder of Cool Whip mixture. Garnish with chocolate curls or coconut. Chill.

Alma Williams

FRENCH SILK PIE

1 stick margarine, softened
3/4 c. sugar
1 1/2 sq. chocolate, melted
1 tsp. vanilla
2 eggs (room temperature)
1 baked pie shell

Cream margarine and sugar. Add melted chocolate and vanilla. Add 1 egg, beat 5 minutes; add remaining egg and beat 5 minutes. Pour into baked pie shell. Chill before serving. Serve with whipped topping.

Kim Cullipher

SUGAR PIE

1 c. brown sugar
2 Tbsp. flour
1/2 tsp. salt

Mix and add 1/2 cup milk. Pour into unbaked pie shell and dot with butter. Bake in "hot" oven (425° until crust is golden and filling bubbles up around the sides).

Roxanne DiNunzio

COCONUT PIE

6 eggs, beaten with whisk
1 1/3 c. sugar
1 c. buttermilk
1 stick margarine, melted
2 c. coconut (2 bags frozen)
1 tsp. vanilla

Pour into frozen pie shells. Bake at 350° for 45 minutes. Makes 2 pies.

Alma Williams

FRENCH SILK PIE

1 baked pie shell (frozen ones are fine)
1/2 c. sugar
1/2 c. margarine

Cream together well, then add 2 squares bitter chocolate, melted. Add 2 eggs, one at a time and beat 5 minutes each. Fold in very gently 2 cups Cool Whip and pour into pie shell. Chill at least 4 hours. (I do mine overnight.) Frost with thin layer of Cool Whip and scatter shaved chocolate over top.

Faye Dorchester

IMPOSSIBLE PIE

4 eggs, beaten
1/2 c. self-rising flour
1 tsp. vanilla
1 can coconut
1 1/2 c. sugar
2 c. milk
1/4 c. melted margarine

Beat eggs and sugar together. Add remaining ingredients gradually and mix well. Pour into greased 10 inch pie plate. Bake at 350° for 30 to 40 minutes.

Lillian Craft

LEMON CREAM PIE

Roll 8 graham crackers and mix with melted 1/2 stick margarine, 1 can Borden's Eagle Brand condensed milk. Separate 2 egg yolks and mix in milk well. Then strain juice of 2 lemons, mix in and add to crust. Chill.

Tommie Scott

COCONUT PIE

2 large or 3 small eggs
3/4 c. sugar
2 c. milk
1 1/3 c. coconut (frozen or pkg.)
Pinch of salt
1/2 tsp. vanilla
Dash of ground nutmeg
1 uncooked pie shell
1 (9 inch) Pyrex pie plate

Beat eggs for 2 minutes. Add next 6 ingredients. Fill pie shell as full as you can handle it. Sprinkle more nutmeg over top of pie and place in preheated oven at 375°. Cook

for 30 to 35 minutes until set and lightly browned. If frozen pie shells are used, this will make 2 pies by adding an additional 1/2 cup milk and 2 tablespoons sugar.

Ruby Wilkerson

MINCEMEAT PIE

2 c. mincemeat
1/4 c. nuts
2 Tbsp. margarine
2/3 c. sugar
2 eggs, separated
1 Tbsp. lemon rind, grated
2 Tbsp. lemon juice
1/4 c. milk

Combine mincemeat and nuts, pour in pie shell. Add butter, sugar and flour mixture together, blend in egg yolks. Stir in lemon rind, lemon juice and milk. Beat egg whites until stiff, fold gently into lemon mixture, top with topping.

Edith Whitehurst

PINEAPPLE CREAM PIE

Use a graham cracker crust: 1/2 stick margarine with 1 package crushed crackers. Reserve a tablespoon of crackers to sprinkle on top of pies.

Filling:

1 large ctn. Cool Whip
1 can crushed pineapple
1/2 c. pecans, chopped
1/4 c. lemon juice
1 can Eagle Brand condensed milk

This filling will make 2 nine inch pies. Refrigerate after filling the pies.

Susan B. Flanagan

STRAWBERRY PIE

Have ready, one cooked pie shell. Combine:

1 c. sugar
3 Tbsp. strawberry jello
3 Tbsp. cornstarch

Place in saucepan, slowly add 1 cup boiling water, then bring to rolling boil, about 5 minutes. Remove from stove

and let cool. Slice and sugar a little, 1 cup or more strawberries, then put them in the cooked pie shell. Cover the strawberries with the cooled mixture and place the pie in the refrigerator. Serve with whipped cream or Cool Whip.

Susan B. Flanagan

MOLASSES-PECAN PIE

3 eggs, slightly beaten
3/4 c. unsulphured molasses
3/4 c. light corn syrup
2 Tbsp. melted butter or margarine
1/8 tsp. salt
1 tsp. vanilla
1 Tbsp. flour
1 c. pecans
1 unbaked 8 inch pastry shell

Combine the eggs, molasses, corn syrup, butter, salt and vanilla in a mixing bowl and mix well. Mix the flour with small amount of egg mixture and stir into remaining egg mixture. Add the pecans and turn into pastry shell. Bake at 325° for 1 hour or until firm.

Carol C. Eason

GRAHAM CRACKER PIE

12 or 14 graham crackers, crushed fine
Sugar, small amount if desired
1/2 c. butter, melted

Mix well and line bottom and sides of pie plate. Save a small amount for top of meringue. Bake for a few minutes at 350°, long enough to set the crust.

Filling:

3 Tbsp. flour
1/2 c. sugar
3 egg yolks, beaten
1 tsp. vanilla
2 c. milk

Combine flour and sugar. Stir in egg yolks and milk. Cook over medium heat until thickened. Add vanilla. Pour into prepared crust.

Meringue:

3 egg whites
1/2 c. sugar

Beat egg whites until foamy. Gradually add sugar and beat until stiff. Spread over filling. Sprinkle reserved crust mixture on top. Bake at 350° for 15 minutes. Cool. Refrigerate at least 4 hours.

Alice Hancock

SWEET POTATO PIE

Beat together:

2 eggs
1 c. sugar

Add:

2 c. mashed sweet potatoes
1 (13 oz.) can Pet milk
1/2 can water
2 tsp. vanilla

Some coconut may be added, if desired. Fill two 9 inch pastry lined pie pans. Bake at 375° for about 50 minutes. Makes two 9 inch pies. Sprinkle with nutmeg and cinnamon, if desired.

Mamie F. Dudley

SWEET - TATER PIE

2 c. cooked and mashed sweet potatoes
2 Tbsp. butter, melted
2 Tbsp. lemon juice or flavoring
1 c. sugar
3 eggs
3/4 tsp. ginger
1 tsp. cinnamon
1/2 tsp. nutmeg
1 tsp. salt
2 c. milk

In large bowl, combine sweet potatoes, butter, sugar and lemon flavoring, mix well. Add cinnamon, ginger, nutmeg and salt, mix well. Add eggs, one at a time, add milk until all ingredients are well mixed. Pour into unbaked pie crust, sprinkle with nutmeg and bake in oven at 350° until filling is firm in the center. (Meringue may be used on top.)

Estelle Dudley

PECAN PIE

Mix in a 1 1/2 quart bowl:

3/4 c. sugar
2 Tbsp. flour
1 tsp. salt

Stir in 1 cup dark corn syrup. Beat in 2 eggs, one at a time. Mix:

1/2 c. Pet evaporated milk
1 c. pecans
1 tsp. vanilla

Pour mixture into a 9 inch unbaked pie shell. Bake in 365° - 375° oven for 50 minutes, or until firm. Cook before serving.

Ginger Etheridge Lee

EASY BLENDER PIE

2 eggs
2/3 c. sugar
1/2 tsp. salt
1/2 c. corn syrup
2 Tbsp. butter or margarine, melted
1 tsp. vanilla
1 c. pecans

Put above ingredients in blender just long enough to chop pecans. Pour into unbaked pie shell. Arrange 12 pecan halves around edge. Bake at 425° for 15 minutes, reduce heat to 350° and continue baking until lightly browned, about 30 minutes. (This pie freezes well.)

Lola Sanders, from: Farm Journal's Complete Pie Cookbook

STRAWBERRY PIE

1 c. sugar
4 Tbsp. cornstarch
1 (10 oz.) bottle 7-Up (can use sugar free)
1 tsp. red food coloring
2 Tbsp. strawberry jello
1 baked pie shell
Fresh strawberries (whole, unless too big)

Cook sugar, cornstarch and 7-Up until thick and clear. Remove from heat. Add food coloring and strawberry jello. Stir just enough to dissolve jello. Let cool. Place fresh berries in pie shell and cover with syrup. Chill and serve with whipped topping.

Ellen Carpenter

WHOOPIE PIES

1/2 c. Crisco
1 c. sugar
1 egg

Cream above, add and beat well:

2 c. flour (plain)
1 1/2 tsp. baking soda
1/2 tsp. salt
6 Tbsp. cocoa
1 c. milk
1 tsp. vanilla

Drop by teaspoonfuls or tablespoonfuls onto cookie sheet. Cook for 15 minutes at 350°.

Filling:

1 lb. confectioners sugar
1 c. Crisco
3 egg whites
1 tsp. vanilla

Emily Davis

CHERRY CREAM CHEESE PIE

1 (6 oz.) Johnston's graham cracker ready-crust pie crust
1 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can sweetened condensed milk
1/3 c. lemon juice (fresh or bottled)
1 tsp. vanilla
1 (21 oz.) can cherry pie filling

Let cream cheese stand at room temperature until softened. In medium bowl, beat cream cheese until light and fluffy. Slowly add sweetened condensed milk, beating until smooth. Stir in lemon juice and vanilla until well mixed. Pour into crust. Chill 3 hours until firm and then top with cherry pie filling.

Carol C. Eason

Cakes, Cookies, Desserts

HANDY CHART OF KITCHEN MATH
(Size of Pans and Baking Dishes)

Cooking need never become a crisis, when you use our handy charts. Need a 4 or 6-cup baking dish? Will your fancy mold be the right size for the recipe? See below for the answers.

COMMON KITCHEN PANS TO USE AS CASSEROLES WHEN THE RECIPE CALLS FOR:

4-cup baking dish:
- 9-inch pie plate
- 8x1¼-inch layer cake pan—**C**
- 7 3/8 x 3 5/8 x 2¼-inch loaf pan—**A**

6-cup baking dish:
- 8 or 9x1½-inch layer cake pan—**C**
- 10-inch pie plate
- 8½ x 3 5/8 x 2 5/8 inch loaf pan—**A**

8-cup baking dish:
- 8x8x2-inch square pan—**D**
- 11x7x1½-inch baking pan
- 9x5x3-inch loaf pan—**A**

10-cup baking dish:
- 9x9x2-inch square pan—**D**
- 11¾x7½x1¾-inch baking pan
- 15x10x1-inch jelly-roll pan

12-cup baking dish and over:

13½x8½x2-inch glass baking pan	12 cups
13x9x2-inch metal baking pan	15 cups
14x10½x2½-inch roasting pan	19 cups

TOTAL VOLUME OF VARIOUS SPECIAL BAKING PANS

Tube Pans:	
7½x3-inch "Bundt" tube pan—**K**	6 cups
9x3½-inch fancy tube or "Bundt" pan **J** or **K**	9 cups
9x3½-inch angel cake pan—**I**	12 cups
10x3¾-inch "Bundt" or "Crownburst" pan—**K**	12 cups
9x3½-inch fancy tube mold—**J**	12 cups
10x4-inch fancy tube mold (Kugelhupf)—**J**	16 cups
10x4-inch angel cake pan—**I**	18 cups
Melon Mold:	
7x5½x4-inch mold—**H**	6 cups
Spring-Form Pans:	
8x3-inch pan—**B**	12 cups
9x3-inch pan—**B**	16 cups
Ring Molds:	
8½x2¼-inch mold—**E**	4½ cups
9¼x2¾-inch mold—**E**	8 cups
Charlotte Mold:	
6x4¼-inch mold—**G**	7½ cups
Brioche Pan:	
9½x3¼-inch pan—**F**	8 cups

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CHOCOLATE CELEBRATION CAKE

Sift together into mixing bowl:

2 1/4 c. all-purpose flour
1 (4 oz.) pkg. chocolate pudding and pie filling mix
1 tsp. salt
1 tsp. soda

Add:

1/2 c. firmly packed brown sugar
2/3 c. shortening
1 c. buttermilk

Beat 1 1/2 minutes (with electric mixer, blend at lowest speed, then beat at low speed). Add:

3 unbeaten eggs
1 tsp. vanilla

Beat 1 1/2 minutes. Turn into 3 (8 inch) round layer pans, greased and floured on bottoms (use about 1 1/2 cups batter per pan). Sprinkle 1 cup (6 ounce package) semi-sweet chocolate morsels over layers. Bake at 350° for 30 to 35 minutes until cake springs back. Cool. Frost, stacking layers top side up. Decorate with walnuts. (Place pans in oven so they do not touch each other or sides of oven. If unable to bake all pans at once, hold extra batter in refrigerator. Bake as soon as oven or pan is available.)

Chocolate Frosting: Melt 1 cup (6 ounce) package semi-sweet chocolate morsels and 1/4 cup butter in 1/3 cup milk in saucepan over low heat. Remove from heat. Stir in 1 pound sifted confectioners sugar. If necessary, thin with a few drops of milk.

Joyce Newman

CHOCOLATE HOOSIER-TEXAS SHEET CAKE

Bring to a boil and simmer in a small pan:

2 sticks oleomargarine
6 Tbsp. cocoa
1 c. water

Stir, then add in:

2 c. sugar
2 c. flour

2 eggs
1/2 c. buttermilk (you can add vinegar to whole milk)
1 tsp. vanilla
Pinch of salt
1 tsp. baking soda

Mix above together. Put in large pan, 10 1/2 x 15 inches. Bake 25 minutes at 375° in greased and floured pan. Five minutes before the cake is done make this icing and ice it straight out of the oven! Bring to a boil:

4 Tbsp. cocoa
5 Tbsp. milk
1 stick oleomargarine

Then add in:
1 box powdered sugar
1 tsp. vanilla
Nuts

Ice cake while hot.

Lisa Darling

CHOCOLATE CAKE

1 c. sugar
1 c. flour
1 stick margarine
2 Tbsp. cocoa
1/2 tsp. vanilla
1/2 c. water
1/2 tsp. soda
1/4 c. buttermilk
1 tsp. cinnamon
Dash of salt

Mix sugar and flour. Melt butter, cocoa and water together, let come to a boil. Pour over flour and sugar, mix well and add rest of the ingredients. Pour into 2 1/2 quart greased pan. Cook for 20 minutes at 400°. (Do not overcook.)

Icing:

1/2 stick margarine
2 Tbsp. cocoa (or 1 sq. chocolate)
1/2 tsp. vanilla
4 Tbsp. Pet milk
1/2 box confectioners sugar
1 c. chopped nuts

Melt butter, add rest of ingredients except nuts and bring to a boil. Add 1/2 box of sugar and nuts. Spread on cake while hot.

Edith Whitehurst

CHOCOLATE DESSERT

Bottom layer:

1 c. flour
2 Tbsp. sugar
1/2 c. chopped pecans
1 stick soft margarine

Mix together and put into a greased and floured 9x13 inch cake pan. Bake at 375° for 15 minutes or until browned. Cool.

Middle layer:

1 large container Cool Whip
1 c. powdered sugar
1 (8 oz.) pkg. cream cheese

Mix the above mixture together and spoon onto cooled crust.

Top layer:

1 pkg. instant chocolate pudding
1 pkg. instant vanilla pudding
3 c. milk

Mix together and pour over middle layer. Sprinkle with toasted coconut or pecans.

Arlene Tillman

FRIEDA'S CHOCOLATE CREAM CAKE

1 (8 oz.) pkg. cream cheese
1 (3 oz.) pkg. cream cheese
1 c. margarine (2 sticks)
2 boxes XXX sugar
1 bar German's chocolate
1/4 c. hot water to melt the chocolate

Mix cream cheese, margarine, sugar. Add chocolate. Mix well. Divide in half. Save half for icing. To other half, add:

1 1/4 c. Crisco
3 eggs
2 1/2 c. cake flour
1 c. buttermilk
1 tsp. soda
1 Tbsp. vanilla

Bake at 350° for 30 - 35 minutes.

Sue Champion

CHOCOLATE CAKE

1 c. sugar
1 c. flour
1/2 c. cocoa
1 tsp. baking soda
1 tsp. salt
1/2 tsp. cinnamon

Sift together and add:

5 Tbsp. melted shortening
1 c. hot water
1 beaten egg
1 tsp. vanilla

Mix well and pour into an 8x8 inch greased pan. Bake at 350° for 35 - 40 minutes. Cut into squares and serve warm with whipped cream. Delicious!

Roxanne DiNunzio

NELL'S CHOCOLATE SYRUP CAKE

Cream:

1 c. sugar
1 stick butter

Add 4 eggs, one at a time. Stir in:

1 c. flour
1/4 tsp. salt
1 tsp. vanilla
1 tsp. baking powder

Add 1 large can chocolate syrup last. Bake at 350° for 25 minutes. Makes 3 layers.

Icing:

12 marshmallows
1 small can Pet milk
2 c. sugar
1 stick butter

Boil over heat 4 minutes. Stir in 6 ounces chocolate chips and 1 teaspoon vanilla.

Sue Champion

HOT FUDGE SUNDAE CAKE

1 c. flour
3/4 c. sugar
2 Tbsp. cocoa
2 tsp. baking powder
1/4 tsp. salt
1/2 c. milk
2 Tbsp. salad oil
1 tsp. vanilla
1 c. chopped nuts (optional)
1 c. brown sugar, packed
1/4 c. cocoa
1 3/4 c. hottest tap water
Favorite ice cream

Heat oven to 350°. In ungreased square pan (9x9x2 inches), stir together first 5 ingredients. Mix in milk, oil and vanilla with fork until smooth. Stir in nuts. Spread evenly in pan. Sprinkle with brown sugar and 1/4 cup cocoa. Pour hot water over batter. Bake 40 minutes. Let stand 15 minutes. Spoon into dessert dishes or cut into squares. Top with ice cream and spoon sauce over each serving. Serves 9.

Pam Cullipher

DEVILS FOOD CAKE

1 pkg. devils food cake mix
1 (4 oz.) pkg. instant chocolate pudding
1 pkg. sour cream
4 eggs
1/2 c. oil
1/2 c. water
1 1/2 c. or 1 large pkg. chocolate bits

Mix all ingredients together. Cook in tube pan at 350° for 50 to 60 minutes.

Amanda Dudley

SOUR CREAM POUND CAKE

2 1/2 c. sugar
3 c. flour (all-purpose)
1 c. butter or Crisco
1/4 tsp. baking soda
6 eggs
1 c. sour cream
1 tsp. vanilla

Cream butter and sugar. Using electric mixer; add eggs, one at a time. Then add sour cream. Sift soda and flour together and add a little at the time. Then add vanilla. Bake in a greased and floured tube pan at 325° for 1 hour and 20 minutes. Cool 15 minutes, then remove to cake rack to finish cooling.

Faye Williamson

LEMON POUND CAKE

2 sticks oleo
1/2 c. Crisco
3 c. sugar
5 eggs
3 c. flour
1/2 tsp. baking powder
1/4 tsp. salt
1 1/4 c. milk
1 Tbsp. lemon extract

Cream oleo, Crisco, sugar and eggs. Sift flour, baking powder, and salt together and add alternately with milk. Add lemon extract. Bake at 325° for 1 hour and 15 minutes. Test for doneness. This receipt makes 2 loaf cakes or 1 in Bundt pan. You might want to use a white creamy icing on this.

Toni Eaton

PINEAPPLE POUND CAKE

2 sticks butter
1/2 c. Crisco
2 1/4 c. sugar
6 eggs
1/4 c. milk
1 tsp. vanilla
1 tsp. baking powder
3 c. sifted cake flour
3/4 c. undrained, crushed pineapple

Cream shortening, butter and sugar. Add eggs, one at a time and beat well. Add milk and vanilla. Next, add baking powder and flour a little at a time. Lastly, stir in the pineapple. Grease and line tube pan. Place in cold oven (300°). Cook 1 hour and 15 minutes. Do not open door. Test with toothpick. If not done, cook 5 minutes longer.

Emily Davis

IRISH POTATO CAKE

2/3 c. butter
2 c. sugar
4 egg yolks
2 c. self-rising flour (save 1/4 c. for nuts and raisins)
1/2 c. milk
1 c. seedless raisins
1 c. hot mashed potatoes
1/2 c. cocoa
1 tsp. vanilla
1 tsp. cinnamon
1 tsp. cloves
1 tsp. nutmeg
1 c. nutmeats
4 egg whites

1. Blend butter, sugar and egg yolks. Add flour and milk slowly. 2. Add potatoes, cocoa, vanilla, cinnamon, cloves and nutmeg. 3. Roll the nuts and raisins in the 1/4 cup flour, then mix in batter. 4. Beat egg whites until stiff and blend in batter. Cook in 3 (9 inch) pans at 350° for 25 to 30 minutes. If oven cooks fast, cook at 325° and check after 20 minutes.

Icing:

3/4 c. butter
1 box confectioners sugar
4 sq. semi-sweet Baker's chocolate (melt in double boiler with wrapper and it will be very easy to get off with a knife)

Beat butter, add sugar slowly and then add chocolate. Beat until it is thick enough to spread on your cooled cake layers.

Terry Lytle

SWEET POTATO POUND CAKE

1 c. butter or margarine
2 c. sugar
2 1/2 c. mashed cooked sweet potatoes
4 eggs
3 c. plain flour
2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. ground nutmeg
1 tsp. ground cinnamon
1 tsp. vanilla extract
1/2 c. chopped nuts
1/2 c. flaked coconut

Cream butter and sugar, add potatoes and beat until mixture is light and fluffy. Add eggs, one at a time, beating well after each. Combine flour, salt, baking powder, baking soda, nutmeg and cinnamon. Stir into creamed mixture. Add vanilla and mix well. Stir in nuts and coconut. Cook in a greased 10 inch tube pan at 350° for 1 hour and 15 minutes or until cake tests done. While cake is still hot, spread with icing if desired.

Icing:

Grated rind of 1 orange
1 box confectioners sugar
Juice and grated rind of 1 lemon

Mix well. Spread over hot Sweet Potato Cake.

Leatha Whitehurst, from: Mrs. R. D. Clawson of Kannapolis, N. C.

SOUR CREAM POUND CAKE

3 c. sugar
1/2 lb. butter or margarine
6 eggs
3 c. cake flour, sifted 3 times
1 c. sour cream
2 Tbsp. vanilla
1/2 tsp. baking powder

Cream butter and sugar until creamy. Add 1 egg at a time and cream well. Add 1 spoonful of sour cream, 1 cup of flour, alternately. Finish with 1 cup flour. Add vanilla and baking powder. Line tube pan with brown paper and bake at 325° for 1 hour and 20 minutes. Place in cold oven. Do not open oven for 1 hour.

Lucy Murden

SOUR CREAM POUND CAKE

1/2 lb. margarine
3 c. sugar
6 eggs
8 oz. sour cream (1/2 pt.)
3 c. all-purpose flour
1/4 tsp. soda
1 tsp. salt
2 tsp. lemon extract
1 tsp. vanilla

Cream margarine and sugar. Add egg, one at a time. Beat well after each. Add sour cream. Add dry ingredients and beat until blended well. Add flavoring. Bake at 325° for about 1 1/2 hours.

Barbara Walker

POUND CAKE

1 c. margarine
1/2 c. vegetable shortening
3 c. sugar
5 eggs
1 c. milk
3 c. flour (plain)
1 tsp. vanilla
1/2 tsp. baking powder
1/8 tsp. salt

Cream margarine, shortening and sugar well. Add 1 egg at a time, beating well after each addition. Add flour and milk slowly, mixing well, add flavoring and baking powder. Grease tube pan and flour it. Preheat oven at 350°. Bake cake 1 hour; leave in oven, off, 15 additional minutes. Especially good with fresh strawberries over a slice. May be iced.

Josie Burroughs

STRAWBERRY MERINGUE CAKE

1 two layer yellow cake mix
1 c. orange juice
1/3 c. water
4 egg yolks
1 tsp. grated orange peel
1/4 tsp. cream of tartar
1 c. sugar
1 qt. strawberries, washed and capped
2 c. whipping cream
1/4 c. sugar
4 egg whites

Combine mix, juice, water, egg yolks and orange peel. Beat 4 minutes on medium speed. Pour into 2 greased and waxed paper lined 9 x 1 1/2 inch cake pans. Beat 4 egg whites with tartar to soft peaks. Gradually add the 1 cup sugar, beating to stiff peaks. Gently spread meringue evenly over batter. Bake at 350° for 35 to 40 minutes. Let cool completely. Carefully remove layers from pans, keeping meringue side up. Set aside a few strawberries for garnish; slice remainder. Whip cream with 1/4 cup sugar. Spread 2/3 of whipped cream over meringue on bottom cake layer. Arrange sliced berries on whipped cream. Add top layer, meringue side up. Garnish with remaining cream and whole berries. Don't fill cake pans over 1/2 full.

Cindy Williams Barnes,
Jack Burroughs

SARAH'S BANANA NUT CAKE

1 c. shortening
3 c. sugar
4 eggs
1/4 c. buttermilk
2 Tbsp. vanilla
3 c. all-purpose flour
1 1/2 tsp. soda
1/4 tsp. salt
6 small or 4 large bananas, mashed
1 1/2 c. chopped pecans

Cream shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each addition. Add buttermilk and vanilla, blend thoroughly until smooth. Combine flour, soda and salt; add to creamed mixture. Add bananas and nuts, stirring just to blend. Spoon batter into a lightly greased 10 inch Bundt pan. Bake at 325° for 1 hour and 20 minutes.

Sue Champion

BANANA SPLIT CAKE

2 c. graham cracker crumbs
1 stick margarine, melted
2 eggs
2 c. 10X sugar
2 sticks margarine (soft)
5 bananas, sliced lengthwise
1 (#2) can crushed pineapple, well drained
1 large container Cool Whip
1/2 c. chopped nuts
8 maraschino cherries, chopped

Combine 1 stick of margarine and crumbs. Line a 13x9x2 inch pan with crust. Combine 2 sticks margarine, sugar, eggs, 1 teaspoon vanilla. Beat at high speed not less than 15 minutes. Spread over crust. Slice bananas over this. Spread pineapple over bananas, spread Cool Whip on top, sprinkle with nuts and cherries. Cover and refrigerate for 24 hours.

Edith Whitehurst

CHEESE CAKE

2 (8 oz.) pkg. cream cheese
2/3 c. sugar
3 eggs
1 tsp. vanilla

Mix well and pour into 9x9 inch Pyrex dish. Bake 50 minutes at 325°. Cool 20 minutes.

Topping:

2 c. sour cream
3 Tbsp. sugar
1 tsp. vanilla
1 (16 oz.) can crushed pineapple, well drained

Mix well and spread over baked batter. Bake 15 minutes at 325°.

Terry Lytle

NO-BAKE APRICOT CHEESECAKE

No-Bake Crust:

1/2 c. butter or margarine
1/3 c. sugar
1 1/2 c. Kellogg's corn flake crumbs

Cook butter and sugar in small saucepan until mixture boils; remove from heat. Mix in corn flake crumbs. Reserve 2 tablespoons mixture for garnish, press remainder in bottom of 9 inch springform pan. Chill.

Velvety Cream Cheese Filling:

1 (30 oz.) can apricot halves, drained (reserve syrup)
1 env. unflavored gelatin
2 (8 oz.) pkg. cream cheese, softened
1 (14 oz.) can Eagle Brand sweetened condensed milk
2 Tbsp. lemon juice
1 (4 1/2 oz.) container frozen nondairy whipped topping, thawed

Combine 1/2 cup reserved syrup and gelatin; stir over low heat until gelatin dissolves. Reserve 4 or 5 apricot halves for garnish; blend remaining apricots on high speed in blender until smooth Combine apricot and gelatin mixtures; set aside. In large bowl, beat cheese until smooth. Add sweetened condensed milk and lemon juice; mix well. Stir in apricot-gelatin mixture. Fold in whipped topping. Turn into crust prepared pan.

To garnish: Slice reserved apricot halves into pieces; arrange in two piece clusters around top of cheesecake. Spoon Apricot Glaze over top of cake. Add mint leaves to clusters if desired. Sprinkle crumbs around outer edge of cake. Chill 3 hours.

Easy Apricot Glaze:

1/2 c. reserved syrup
1 tsp. cornstarch

Cook and stir until thick and clear. Cool. Spoon glaze evenly over top of cake.

Faye Williamson

CARROT CAKE

2 c. flour
2 c. sugar
1 tsp. salt
2 tsp. baking soda
1 1/2 tsp. ground cinnamon
1/4 tsp. ground nutmeg
1/8 tsp. ground cloves
1 1/2 c.cooking oil
4 eggs
3 c. shredded carrots
1/2 c. seedless raisins
1/2 c. golden raisins
1 c. chopped walnuts or pecans

Preheat oven to 350°. Sift together dry ingredients. Add oil and eggs. Stir in carrots, raisins and nuts. Pour batter into choice of pans - 13x9 inch pan (bake 40 to 45 minutes); two 9 inch layer pans (bake 35 to 45 minutes); four 3x6 inch well greased and floured loaf pans (bake 45 to 50 minute). The cake is excellent as is, keeps well, but really superb with cream cheese frosting.

Cream Cheese Filling:

1 (8 oz.) pkg. cream cheese, softened
1 stick butter
1 c. pecans, ground
1 box confectioners sugar
1 tsp. vanilla

Mix together and spread in between layers and on cake. Save some nuts to add on top of cake.

Ann F. Gregory

CARROT CAKE

2 c. all-purpose flour
1 1/2 c. sugar
2 tsp. baking soda
2 tsp. ground cinnamon
1 tsp. baking powder
1/2 tsp. salt
4 large eggs
3/4 c. vegetable oil
3 c. coarely grated peeled carrots
3/4 c. chopped pecans, walnuts or almonds

Heat oven to 350°. Grease and flour a 12 cup Bundt pan. Put flour, sugar, baking soda, cinnamon, baking powder and salt into the large bowl of an electric mixer. Mix at low speed until well mixed. Add eggs and oil; continue beating until well blended, scraping sides of bowl. Mix in carrots and then pecans. Pour batter into prepared pan and bake 50 to 60 minutes. Cool for 10 minutes. Makes 20 servings. Top with Cream Cheese Icing.

Cream Cheese Icing:

2 (3 oz.) pkg. cream cheese at room temperature
2 c. confectioners sugar
2 Tbsp. lightly salted butter or margarine at room temperature
1 tsp. vanilla extract

In medium bowl beat cream cheese and butter with an electric mixer at medium speed until no lumps remain. Add confectioners sugar and vanilla; beat at high speed until fluffy. Makes about 2 cups.

Tessy McLaughlin

CARROT CAKE

2 c. sugar
1 1/2 c. salad oil
4 eggs
2 c. flour
2 tsp. soda
1 tsp. cinnamon
1/2 tsp. allspice
3 c. grated carrots
1/2 c. chopped pecans

Sift together sugar, flour, soda, cinnamon and allspice. Add salad oil, then unbeaten eggs. Beat all together until well mixed. Add carrots and nuts. Bake in 9x13 inch greased and floured pan. Bake at 300° for 40 to 45 minutes.

Icing:

1 lb. powdered sugar
1 stick margarine
8 oz. pkg. Philadelphia cream cheese
2 tsp. vanilla

Add powdered sugar to softened cheese and margarine.

Carol C. Eason

HOT MILK CAKE

2 sticks butter
1 c. milk
4 eggs
2 c. sugar
2 c. self-rising flour
1 tsp. vanilla

Bring milk and butter to a boil. Beat eggs and add sugar, then flour. Pour milk and butter into this mixture. Cook in 13x9x2 inch pan at 350° for 30 - 35 minutes. Also makes good cupcakes and layer cake. Excellent for strawberry shortcake.

Patsy Meiggs

SURPRISE CUPCAKES

1 pkg. chocolate cake mix
1 (8 oz.) pkg. cream cheese
1 egg
1/3 c. sugar
Dash of salt
1 (6 oz.) pkg. chocolate chips

Mix cake mix as directed on package. Fill cupcake pans which have been greased and floured or which have paper lining, about 2/3 full. Blend cream cheese, egg, sugar and

salt until smooth. Add chocolate chips. Drop 1 teaspoonful in center of cupcakes. Bake as directed on package.

Linda Sue Lowman

HUMMINGBIRD CAKE

3 c. flour
2 c. sugar
1 tsp. soda
1 tsp. salt
1 tsp. cinnamon
3 eggs, beaten
1 1/2 c. vegetable oil
1 1/2 tsp. vanilla extract
1 (8 oz.) can crushed pineapple
2 c. chopped pecans, divided equally
2 c. chopped bananas

Combine dry ingredients in large mixing bowl. Add eggs and oil. Stir until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup pecans and bananas. Spoon batter into 3 well greased and floured 9 inch cake pans. Bake at 350° for 25 to 30 minutes. Remove from pans and cool completely. Spread frosting between layers and on top and sides of cake. Sprinkle with remaining pecans.

Cream Cheese Frosting: Combine 2 (8 ounce) packages cream cheese, softened; 1 cup oleo until smooth. Add 2 (1 pound) boxes confectioners sugar, beating until light and fluffy. Stir in 2 teaspoons vanilla extract.

Linda Sue Lowman

MIRACLE WHIP CAKE

1 c. sugar
1/2 c. cocoa
2 tsp. soda
2 c. flour
1 c. warm water
1 c. Miracle Whip salad dressing
1 1/2 tsp. vanilla

Mix together first 3 ingredients. Alternate the flour and warm water. Mix in Miracle Whip and vanilla. Bake at 350° for 30 minutes.

Ellen Carpenter

JANIE'S BLUEBERRY SUPREME

1 qt. blueberries (fresh or frozen)
1 (#2) can crushed pineapple
1 white or yellow cake mix
1 1/2 sticks margarine, melted

Put berries on bottom of broiler pan. Spread pineapple over berries. Smooth out cake mix all over fruit and make as level as possible. Cover cake mix with melted margarine, but do not stir. Don't stop at this point. Bake at 350° for 25 - 30 minutes or until brown.

Sue Champion

PIG PICKIN ICEBOX CAKE

With a mixer, combine and beat well:

1 Duncan Hines butter mix cake mix
3/4 c. oil
4 eggs
The juice from 1 (11 oz.) can mandarin oranges

After mixed well; add mandarin oranges and mix by stirring with a spoon. Pour into a greased 13x9x2 inch Pyrex dish, bake at 325° for 30 minutes.

Topping: Mix -

3 oz. pkg. vanilla instant pudding
1 large can crushed pineapple (please remove 2 Tbsp. juice)

Add 1 (8 ounce) carton Cool Whip. Ice the cake, then let it stand in refrigerator overnight or longer.

Susan B. Flanagan

HOT MILK CAKE

1 c. milk
2 sticks butter or margarine (half & half)
2 c. sugar
4 eggs
2 c. flour, sifted
2 tsp. vanilla
1 1/2 tsp. baking powder

Melt milk and margarine together. Beat eggs thoroughly, one at a time into the sugar until the mixture is light

and fluffy. Turn down the speed of mixer to low speed and fold in the flour. Beat as little as possible (just enough to mix the flour). Add the hot mixture in with very little beating. Add vanilla and baking powder. Bake at 325° for approximately 1 hour in a tube pan. Bake at 350° for approximately 20 minutes when baking 3 layers.

Betty Waterfield

ITALIAN CREAM CAKE

1 stick butter
1/2 c. shortening
2 c. sugar
5 egg yolks
2 c. flour
1 tsp. soda
1 c. buttermilk
1 tsp. vanilla
1 small can coconut
1 c. walnuts or pecans (or half & half)
5 egg whites, beaten until stiff, but not dry

Cream butter and shortening. Add sugar, beat until smooth, add egg yolks and beat well. Combine flour and baking soda, adding alternately with buttermilk. Stir in vanilla, coconut and nuts. Fold in egg whites. Pour into 3 (8 inch) greased pans and floured. Bake at 350° for 25 minutes.

Icing:

1 (8 oz.) pkg. cream cheese
1/2 stick butter
1 box 10XX powdered sugar
1 tsp. vanilla

Blend cream cheese and butter. Add powdered sugar and vanilla. Cream well. Frost cake when cool.

Linda Sue Lowman

FRUIT COBBLER

1 qt. sweetened fruit (apples, blackberries, cherries, blueberries, peaches)
1 c. sugar
1 c. flour
1 c. sugar
1 c. milk
1 stick margarine or butter
3 tsp. baking powder

Combine sweetened fruit and 1 cup sugar. Put on the stove and let warm. Melt margarine or butter in a long

Pyrex or aluminum pan (8x14 inches). In a bowl, mix flour, sugar, baking powder and milk together. Pour this mixture into pan on top of butter. Then pour fruit on top of mixture. Bake at 370° for 25 minutes. Serve warm with ice cream.

Becky Cullipher

MEXICAN FRUIT CAKE

2 c. sugar
2 c. flour
2 tsp. baking soda
2 eggs
1 (20 oz.) can crushed pineapple, undrained

Mix all at once. Bake in greased and floured 9x13 inch pan at 350° for 30 minutes.

Icing:

1 (8 oz.) pkg. cream cheese
1/2 stick margarine
2 c. powdered sugar
1/2 c. chopped pecans
2 tsp. vanilla

Mix, spread on cake while warm.

Barbara Walker

FRUIT CAKE

5/8 lb. butter
5 eggs
1 lb. brown sugar
12 oz. citron
1 lb. glace fruit mix
1 (15 oz.) box raisins
2 (boxes (26 oz.) currants
1 lb. black walnuts
2/3 c. molasses
3 c. flour
3 Tbsp. cloves
3 Tbsp. cinnamon
3 Tbsp. mace

Beat butter and sugar until creamy; add thoroughly beaten eggs. Add raisins, currants, nuts, citron, glace fruit mix, add molasses and spices, add flour a little at a time. Bake at 275° for 4 hours.

Lou Klag

AUTUMN FRUIT CAKE

Cream together:
2 sticks margarine
2 c. sugar

Add in order:
5 well beaten eggs
1 box graham crackers, crumbed
1 c. drained, crushed pineapple
1 c. coconut
1 tsp. baking powder
1 c. nuts, cut up
1 c. raisins

Bake at 325° for 1 hour and 10 minutes.

Cyndie Barnes

WHACKEY CAKE

3 c. flour
2 c. sugar
6 Tbsp. cocoa
2 tsp. soda
Pinch of salt

Combine dry ingredients. Add:
1 Tbsp. vanilla
2 Tbsp. vinegar
3/4 c. salad oil

Add 2 cups of cold water (one at a time). Bake in 18x12x2 inch ungreased pan at 350° for 25 to 35 minutes.

Icing:

1 1/2 c. brown sugar
6 Tbsp. milk
6 Tbsp. shortening
1/4 tsp. salt
1/2 tsp. vanilla

Boil 1 minute and beat until spreading consistency. Ice cake in pan.

Laurie Ann Burroughs

NUT CAKE

5 eggs
1/2 c. butter or margarine
1 c. sugar
1 3/4 c. plain flour
1/2 tsp. baking powder
3/4 lb. red candied cherries
1/2 lb. red candied pineapple
1/2 lb. green candied pineapple
1/2 lb. green candied cherries
4 lb. pecans

1. Separate eggs and beat the whites and put egg whites in refrigerator until ready to use. 2. Cream butter and sugar, add egg yolks, nuts and fruits. Do not chop nuts and fruit fine. 3. Sift flour and baking powder and add some of it to mixture in step 2. 4. Add egg whites and flavoring along with rest of flour. 5. Grease pan, bake 30 minutes at 300°; then reduce heat to 250° and cook for 1 1/2 hours.

Terry Lytle

FOOLPROOF FRESH APPLE CAKE

1 c. vegetable oil
3 eggs
2 c. sugar
2 Tbsp. vanilla
3 c. plain flour (sifted 3 times)
1 tsp. baking soda
2 tsp. cinnamon
1/2 tsp. salt

Blend first 4 ingredients, then add remaining ingredients. Then mix in 3 cups fresh diced apples and 1 cup chopped black walnuts. Cook 1 1/2 hours at 325° in a tube pan.

Bernice Henley

COCONUT CAKE AND FROSTING

1 pkg. butter mix pound cake (or make your own, enough for 2 layers)
2 pkg. fresh or frozen coconut
2 c. sugar
16 oz. sour cream

Mix coconut, sugar and sour cream together. Take out 1 cup and set aside for later. Split cake layers to make 4 layers. Spread coconut mix between layers only, with cut side up. Take 1 (9 ounce) container Cool Whip and add the 1 cup coconut mix that was set aside. Mix well and spread on top and sides of cake. Place cake in covered container (airtight). Put in refrigerator for 3 days before serving.

Marvel Vaughan, from May Bonney

SHELBY'S APPLESAUCE CAKE

2 1/2 c. sifted all-purpose flour
1 tsp. soda
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. cloves
4 tsp. nutmeg
1/2 c. shortening
1 c. brown sugar, firmly packed
1 egg
1 c. canned applesauce (I use a whole can)
3/4 c. raisins (optional)
1/2 c. chopped nuts

Sift together first 6 ingredients. Cream sugar, shortening at medium speed. Add egg until lightly fluffy. Blend in applesauce. Gradually add dry ingredients. Stir in raisins and nuts. Spread evenly in greased and floured 8 inch pan. Bake at 350° for 50 minutes. Cook until the center springs back up when pressed lightly. You may top with butter cream icing if you wish.

Shelby Garnes, submitted by:
Tessy McLaughlin

FRUIT COCKTAIL CAKE

1 1/2 c. sugar (white)
2 c. plain flour
2 tsp. baking powder
1 can fruit cocktail
1/2 c. pecans
1 tsp. salt
2 eggs
1/2 c. brown sugar

Beat eggs until light. Then add white sugar, salt, flour, baking powder and fruit cocktail. Beat well. Pour into 8x10 inch ungreased pan. Sprinkle 1/2 cup brown sugar and 1/2 cup nuts on top. (Do not use more than called for.) Bake at 325° for 40 minutes. Remove from oven and let stand for short time. (Do not allow cake to become cold.) Turn upside on plate and frost.

Frosting:

1 small can evaporated milk
1 can or pkg. coconut
3/4 c. white sugar
1 stick butter or margarine

Boil milk, butter and sugar together for 3 minutes, stirring often. Remove from heat. Add coconut and mix well. Spread on cake while warm.

Marvel Vaughn

ALMOST HEAVEN CAKE

1 pkg. yellow cake mix
1 (20 oz.) can crushed pineapple
1 (3 3/4 oz.) pkg. instant vanilla pudding
2 c. cold milk
1 (8 oz.) pkg. cream cheese, softened
1 (13 oz.) container frozen whipped topping

Prepare cake mix as directed on package; bake in 13x9x2 inch pan. When done, remove from oven and prick generously with fork. Pour pineapple over top of cake while cake is hot. Blend pudding with milk and beat in cream cheese. Spread over pineapple. Cover with whipped topping. May be garnished with nuts and shredded coconut. Makes about 12 servings. Chopped up peaches and syrup may be substituted for crushed pineapple.

Virginian Pilot & Ledger Star
Vera Munden

JEANNE'S PEACH BANANA FREEZE

1 (17 oz.) can peach slices, drained
2 bananas, sliced
1 (16 oz.) can frozen lemonade concentrate, partially thawed and undiluted
1 c. Cool Whip

Mash peach and banana slices until mushy or beat with blender. Stir in lemonade concentrate. Fold Cool Whip into peach mixture. Pour into loaf pan and freeze.

Linda Sue Lowman

PINEAPPLE-COCONUT DESSERT

1 (#2) can crushed pineapple
1 c. shredded coconut
1 box white or yellow cake mix
1/4 lb. butter, melted

Place the pineapple in a buttered 9 inch cake pan. Sprinkle coconut over pineapple. Spread cake mix evenly over coconut and pour butter over cake mix. Bake at 350° for 20 to 25 minutes or until lightly browned. Serve with whipped cream.

Carol C. Eason

INDIVIDUAL CHEESE CAKES

3 (8 oz.) pkg. cream cheese
1 c. sugar
5 eggs
1 1/2 tsp. vanilla
1 c. sour cream
1/4 c. sugar
1 tsp. vanilla
Jelly or jam of your choice

Line muffin pans with paper cups. Combine cream cheese with 1 cup sugar, eggs and 1 1/2 teaspoons vanilla. Beat well until mix is creamy and smooth. Fill cups 2/3 full. Bake at 300° for 40 minutes. Remove from oven, let cool 5 minutes. Meanwhile, combine sour cream, 1/4 cup sugar, 1 teaspoon vanilla. Spoon mix over cakes; dot with jelly. Return to oven and bake 5 minutes. Makes 24 servings.

Vicky Atwood

HEAVENLY PEACH FANCY

Cake:

4 eggs
1 tsp. vanilla
1 c. sugar
1 c. flour
1 tsp. baking powder
1/4 tsp. salt
1/3 c. margarine or butter, melted
2 Tbsp. milk

Filling:

1 (14 oz.) can sweetened condensed milk (not evaporated)
1/4 c. lemon juice
1 (29 oz.) can sliced peaches, drained and diced

Topping:

2 c. Cool Whip
1/2 c. toasted coconut

Heat oven to 375° F. generously grease (not oil) bottom only of 15x10 inch jelly roll pan; line with wax paper and grease again. In large bowl, beat eggs and vanilla at highest speed until foamy. Gradually add sugar, continue beating until thick and ivory colored, about 3 minutes (do not underbeat). Lightly spoon flour into measuring cup, level off. In small bowl, combine flour, baking powder and salt, fold gently but thoroughly into egg mixture. Combine melted margarine and milk, fold gently into batter. Spread

batter into prepared pan. Bake at 375° F. for 15 to 20 minutes or until cake springs back when lightly touched in center. Loosen edges, immediately turn onto cooling rack. Remove paper, cool. Cut cool cake in half crosswise to make two 10 x 7 1/2 inch layers.

In small bowl combine condensed milk and lemon juice, mix well. Fold in peaches - chill until of spreading consistency, about 2 hours. Spread filling over one layer of cake and top with second layer. Spread Cool Whip over cake, sprinkle with toasted coconut. Makes 9 servings. Refrigerate leftover.

Ruth Bridges

CHERRY CAKE

1 can cherry pie filling
1 pkg. white cake mix
1 stick butter

Place the pie filling in 8 inch square baking dish and pour cake mix over pie filling. Cut butter into thin slices and place over cake mix. Bake at 375° for 35 to 40 minutes.

Carol C. Eason

SOUR CREAM STREUSEL COFFEE CAKE

1 c. butter, margarine or shortening
1 c. sugar
2 eggs
1 tsp. vanilla

Sift together and add:

2 1/4 c. flour
1 tsp. baking soda
1 1/2 tsp. baking powder
8 oz. sour cream (small container)

Cream butter and sugar. Add eggs and vanilla. Add flour mixture and sour cream, 1/3 at a time. Spread half in 10 inch greased tube pan, sprinkle 1/2 topping, spread remaining batter and sprinkle with remaining topping. Bake at 375° and begin checking with toothpick at 45 minutes to see whether it comes out clean. Continue baking if necessary.

Topping:

1/4 c. sugar
1 tsp. cinnamon
1/2 c. chopped nuts

Mix well.

Roxanne DiNunzio

ITALIAN CREAM CAKE

1/4 lb. margarine
1/2 c. vegetable shortening
2 c. sugar
5 egg yolks
2 c. flour
1 tsp. baking soda
1 c. buttermilk
1 tsp. vanilla
1/2 c. coconut
1 c. pecans, chopped
5 egg whites, stiffly beaten

Cream margarine and shortening. Add sugar and beat until smooth. Add egg yolks and beat well. Combine flour and baking soda and add to creamed mixture, alternating with buttermilk. Add vanilla, coconut and nuts. Fold in egg whites. Pour into 3 greased and floured 8 inch cake pans and bake in a 350° oven for 25 minutes.

Frosting:

1 (8 oz.) pkg. cream cheese, softened
1 tsp. vanilla
1/4 c. margarine
1 box confectioners sugar
Chopped pecans

Beat cheese and margarine until smooth. Add sugar and mix well. Add vanilla and spread on cooled cake. Top with pecans. (This cake is nice served at the table. It is big, impressive and oh, so good.) This cake freezes well.

Becky Cullipher

THE UNCOMPLICATED COCONUT SOUFFLE

The secret: A delectable blender souffle that can't fail.

6 eggs
1/3 c. heavy cream
1/4 c. sugar
1 Tbsp. orange rind
2 pkg. (one 8 oz. and one 3 oz.) cream cheese
1 1/3 c. (about) Baker's Angel Flake coconut

Mix eggs, cream, sugar and rind in electric blender until smooth. Cut cream cheese into pieces and add to container with coconut. Blend at high speed for 10 seconds. Pour into buttered 1 quart casserole or souffle dish. Bake at 375° for 50 minutes. Serve immediately. Makes about 5 cups or 6 to 8 servings.

Note: Blended mixture can be chilled up to 2 1/2 hours in casserole before baking; increase baking time to 1 hour.

Hot Chocolate Souffle: Prepare as directed above,

eliminating orange rind and substituting 1 package (4 ounces) Baker's German's sweet chocolate, melted, for the Baker's Angel Flake coconut.

Ginger Lee

HEAVENLY AMBROSIA

The secret: Coconut turns almost any fruit into a dessert that's simply heaven. Make ahead of time for a refreshing finish to a meal.

3 c. orange sections with juice*
1 (20 oz.) can pineapple chunks, drained
1 1/3 c. (about) Baker's Angel Flake coconut

Arrange about half of the oranges in the bottom of a bowl; sprinkle with half of the coconut. Add the pineapple, sprinkle with remaining coconut. Add remaining oranges. Chill. Garnish with additional coconut, if desired.

*Other suggested fresh fruit combinations: Orange sections and sliced strawberries or halved seedless grapes. Sliced peaches and blueberries or sliced strawberries.

Ginger Etheridge Lee

CRANBERRY CASSEROLE

3 c. raw apples, chopped (about 2 large)
2 c. raw cranberries
1 1/4 c. sugar
1 1/2 c. quick cooking oatmeal
1/2 c. packed brown sugar
1/3 c. plain flour
1/2 c. chopped pecans
1/2 c. melted margarine

Combine apples, cranberries and white sugar. Pour into 13x9 inch pan and top with mixture of remaining ingredients. Melt margarine and add brown sugar, oatmeal, flour and nuts. Bake at 300° until bubbling and brown, approximately 1 1/2 hours.

Sue Champion

BLUEBERRY COBBLER

2 c. fresh or frozen blueberries
1 c. milk
1 c. self-rising flour
1 c. sugar
1 stick butter or margarine

Melt butter or margarine in an 8x8 inch pan. Mix milk, flour, sugar (I use a wire whisk). Pour blueberries on melted butter, then pour milk mixture on top. Bake at 350° until done. Serve with ice cream while still warm. Can also be used with other fruit.

Kimberly Atwood, "Vicky Atwood"

PEACH BROWN BETTY

1 can sliced peaches
3 c. stale bread crumbs
1 c. (packed) light brown sugar
1/2 tsp. salt
1/2 tsp. cinnamon
Juice of 1/2 lemon

Place the peaches and bread crumbs in a bowl; add the butter, sugar, salt, cinnamon and lemon juice and mix well. Pour into a greased casserole. Bake at 350° until lightly browned. Serve with lemon sauce, whipped cream or ice cream.

Carol C. Eason

DEEP DISH APPLE CRISP

Prepare firm, tart apples by peeling and slicing as you would for a regular pie. Arrange in large pie plate. Use enough apples to fill. Beat 2 eggs and 1 cup sugar together. Add 2 tablespoons melted butter; beat well. Fold in 1 cup sifted flour and 1 teaspoon vanilla. Spread mixture over apples and bake in 350° oven until apples are done and top is crisp, about 45 minutes. Serve with whipped cream.

Bernice Henley

JELLY ROLL

3 eggs
1 c. sugar
3 Tbsp. cold water
1 c. flour
1 tsp. baking powder (level)
1/3 tsp. salt

Beat eggs and sugar until quite thick. Add the water, then the flour, salt and baking powder sifted together twice. Line a shallow pan with greased paper, pour in the batter evenly and bake in a hot oven about 12 minutes. Turn out onto a cloth or paper sprinkled with sugar. Tear off the paper and spread with jam or jelly. Roll up quickly.

Leatha Whitehurst

BLUEBERRY PEAR COBBLER

1 (16 oz.) bag frozen blueberries
3 very ripe pears
3/4 c. (scant) sugar
1 Tbsp. cinnamon
1/2 tsp. salt
1/2 tsp. nutmeg
2 Tbsp. butter
2 Tbsp. cornstarch dissolved in a little water

Using large heavy saucepan, add blueberries, pears, sugar, salt and spices. Add 3 - 4 tablespoons water. Mix thoroughly and bring to a quick boil, stirring frequently. Cook 5 - 8 minutes. Stir in butter and cornstarch that has been dissolved in water. Continue cooking over low heat until mixture begins to thicken. Place fruit mixture into a 1 1/2 quart casserole. Cover with topping.

Topping:

3/4 c sugar
1 c. flour
1/4 c. butter, melted
1/2 c. chopped pecans

Combine all topping ingredients and spoon over fruit. Bake at 350° until bubbly, about 20 minutes. Delicious served warm with vanilla ice cream.

Mrs. James Wood

REAL BANANA PUDDING

3/4 c. sugar
2 Tbsp. flour
1/4 tsp. salt
2 c. milk
3 eggs, separated
1 tsp. vanilla
6 medium bananas, sliced
Vanilla wafers

Combine 1/2 cup sugar, flour and salt in top of double boiler. Stir in milk. Cook over boiling water, stirring constantly until thickened. Cook, uncovered, 15 minutes more, stirring occasionally. Beat egg yolks, gradually stir in hot mixture. Return to double boiler, cook 5 minutes, stirring constantly. Remove from heat and add vanilla. Line bottom of 1 1/2 quart casserole with vanilla wafers. Top with layer of sliced bananas. Continue to layer wafers, bananas and custard, ending with custard on top. Beat egg whites until stiff, but not dry. Gradually add remaining 1/4 cup sugar and beat until peaked. Place on top of pudding. Bake at 425° for 5 minutes until brown. Serve warm or chilled. Serves 6.

Terry Lytle

REAL BAKERY CREAM PUFFS

1 c. hot water
1/2 c. butter
1 c. flour
1/2 tsp. salt
4 eggs, unbeaten

Place water in saucepan and bring to a boil. Add butter, stir until melted. Add flour and salt all at once and stir vigorously. Stir until mixture leaves sides of pan and resembles mashed potatoes. Add eggs, one at a time, beating with spoon after each egg until smooth. Drop teaspoon of mixture on greased cookie sheet. Bake 10 minutes in hot oven (450°) for 10 minutes. Reduce heat to 400° and bake for 25 minutes. When cool, split each cream puff and fill with Bakers Cream.

Bakers Cream:

2 Tbsp. flour
1/2 c. milk

Mix well. Cook until thick paste, cool.

1/2 c. Crisco
1/4 c. butter
1/8 tsp. salt
2/3 c. sugar
1 Tbsp. vanilla

Add cool paste to preceding mixture and beat until very creamy.

Terry Lytle

NOODLE PUDDING

1 lb. broad noodles
7 eggs
1 c. sugar
1 pt. sour cream
1 lb. cottage cheese, creamed
1 c. unsweetened crushed pineapple and juice
3 c. milk
1 stick melted margarine or butter
1 1/2 tsp. vanilla
1 c. white raisins

Refrigerate overnight. Next day, put on top of pudding:

1/2 c. mashed corn flakes blended with 1 tsp. sugar and cinnamon
Butter to dot on top

Sprinkle over pudding, put in 2 or more baking dishes for 1 1/2 hours at 350°. (I use a 13x9 inch dish and 1 size smaller.)

Lillie Whitehurst

NOODLE KUGEL

Mix together:

1 (8 oz.) box wide noodles
2 eggs, beaten
Approx. 1/2 c. sugar
1/2 c. raisins
1/2 pt. cottage cheese
1/2 pt. sour cream
2 Tbsp. melted butter
Cinnamon (in it and on top)

Cook in 400° oven until brown (approximatey 20 minutes).

Lillie Whitehurst

FUDGE PUDDING

1 c. flour
2 tsp. baking powder
1/2 tsp. salt
3/4 c. sugar
2 Tbsp. cocoa

Mix above together and put into 1 1/2 quart baking dish. Add 3/4 cup broken nutmeats. Combine 1/2 cup milk, 1 teaspoon vanilla and 2 tablespoons melted margarine and add to dry mixture. Mix together 3/4 cup brown sugar and 1/4 cup cocoa and sprinkle over batter. Carefully pour over batter, 1 1/4 cups boiling water. Do not stir. Bake 40 - 45 minutes in 350° oven. Serve with ice cream or Cool Whip.

Vera Munden

CHERRY COBBLER

1 pkg. yellow cake mix
1 stick margarine
1 can cherry pie filling

Mix margarine and cake mix with hands until crumbly. Put 1/2 in bottom of buttered 9x13 inch pan, add filling. Cover with remaining crumbs. Bake at 350° for 30 minutes. Serve with Cool Whip or ice cream.

Emma M. Perreault

ORANGE DELIGHT

1 (8 oz.) ctn. cottage cheese (small curd)
1 (8 oz.) ctn. Cool Whip
1 box (small) orange jello
1 (16 oz.) can mandarin orange sections
1 (16 oz.) can pineapple chunks
1 (4 1/2 oz.) pecans, chopped (I use 1 c.)

Drain fruit. Combine cottage cheese, Cool Whip and orange jello, sprinkling jello over top. Then add fruit and nuts. Chill about 1 hour. Excellent for dessert or salad on lettuce leaf.

Toni Eaton

GRATED SWEET POTATO PUDDING

1 qt. grated sweet potatoes
3 eggs, beaten
3 c. milk
2 tsp. vanilla
1/2 c. sugar
1 1/2 tsp. cinnamon
1 tsp. nutmeg
2 Tbsp. butter or margarine
1/2 c. coconut (optional)
1/2 c. nuts (optional)

Peel potatoes and grate. Mix all ingredients in a bowl. Divide into two 9 inch pie plates. Chop butter or margarine on top of pudding. Bake at 325° until liquid is just baked out, or until firm.

Mittie Murphy

SWEET POTATO PUDDING

4 c. raw sweet potatoes, grated
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 c. butter, melted
4 eggs
1 c. sugar
1 tsp. vanilla or lemon flavoring
2 c. milk

Mix all ingredients together and bake in oven at 350° until cooked. Makes about 6 to 8 servings.

Estelle Dudley

RICE PUDDING

Boil 4 cups of water, then add 1 cup of rice and a little bit of salt. When the rice is cooked, throw the water away and add 1 quart of milk to the drained rice. Cook on low heat till it boils and let it boil for 20 minutes. Then add 1 cup sugar and stir just once. When it thickens, beat 2 eggs well and add 1/2 cup cold milk to the eggs. Cut off the heat and mix the eggs with the rice pudding. Sprinkle cinnamon on top when serving.

Arlene Tillnan

BREAD PUDDING

Heat 1 quart milk. Soak 1 cup raisins in warm water. Beat 5 eggs and add 1 cup sugar. Pour into hot milk and add 1 teaspoon vanilla. Break into small cubes, 5 slices of bread. Melt 1 stick of margarine in baking pan. Put in bread cubes. Drain raisins and sprinkle over bread. Pour custard over bread and sprinkle with nutmeg. Place in a pan of hot water and bake at 350° until set. Other fruit may be substituted such as peaches or apples.

Vera Munden

COLD BREAD PUDDING

7 to 8 slices bread
1 c. sugar
3 egg yolks
1 small can crushed pineapple
1 small can evaporated milk or 2 c. whole milk
1/2 lb. coconut
1 tsp. lemon flavoring
1/2 tsp. nutmeg

Scald bread or biscuits with boiling water. Set aside for 1 hour. While still hot, add 3/4 stick butter or oleo. Beat egg whites and fold in after you place in a baking dish. Bake 45 minutes at 350° F.

Mrs. Harold James

BREAD PUDDING

2 c. bread, torn in crumbs
3/4 c. sugar
1 Tbsp. butter
4 c. milk
4 eggs
1/4 tsp. salt
1 tsp. vanilla extract or lemon if you wish
1/2 c. raisins

Scald milk and pour over bread crumbs. Add butter, sugar and salt. Beat eggs and add to mixture. Add flavoring and raisins. Place in greased casserole dish and place in pan of water. Bake for an hour and a half at 325°.

Madeline Smith

ROYAL MERINGUE (Serves 8)

Preparation time: 30 minutes; Baking: 45 minutes. Cool.

A dainty meringue and strawberry confection, it really is fit for royalty and yet wonderfully easy to prepare. You may make it hours ahead of time and, if you have a large mold, you may double the recipe, but increase the baking time accordingly.

8 egg whites
1/2 tsp. cream of tartar
1 c. sugar
1 1/2 c. flaked coconut
2 tsp. almond flavoring
Sprigs of mint (optional)
1 (10 1/2 oz.) pkg. frozen, sliced strawberries, defrosted
1 c. heavy cream
1 pt. fresh strawberries, washed and hulled
Sugar

Whip egg whites and cream of tartar until foamy. Add sugar, 2 tablespoons at a time, beating after each addition. When meringue stands in stiff, glossy peaks, spoon into an ungreased, 10 cup ring mold. Do this carefully to elimiate any large air bubbles. Set the mold in a shallow roasting pan filled with 1 inch of warm water. Bake 45 minutes at 250° until meringue is set. Cool mold on a rack until the meringue settles. The meringue may remain in its mold all day at room temperature.

Toast coconut until golden brown in a 350° oven, stirring occasionally with a fork. Toss with almond flavoring. Puree thawed berries in a blender. Beat cream until very thick, but shiny. Fold into puree. Chill. To serve, loosen meringue from mold with a knife that has been dipped in water to prevent tearing. Invert on serving plate and place a bowl of the strawberry cream in the center. Sprinkle the fresh berries with sugar to taste and scatter over the meringue. Sprinkle the toasted coconut over the sauce, berries and meringue. Garnish with sprigs of mint.

Joyce Newman

CHOCOLATE DESSERT

Bottom layer:

1 c. flour
2 Tbsp. sugar
1/2 c. chopped pecans
1 stick soft margarine

Mix together and put into a greased and floured 9x13 inch cake pan. Bake at 375° for 15 minutes or until browned. Cool.

Middle layer:

1 large container Cool Whip
1 c. powdered sugar
1 (8 oz.) pkg. cream cheese

Mix the above mixture together and spoon onto cooled crust.

Top layer:

1 pkg. instant chocolate pudding
1 pkg. instant vanilla pudding
3 c. milk

Mix together and pour over middle layer. Sprinkle with toasted coconut or pecans.

Arlene Tillman

CHOCOLATE PEANUT BUTTER BALLS

1 lb. butter or margarine
2 c. peanut butter
3 lb. confectioners sugar
3 tsp. vanilla
12 oz. semi-sweet chocolate
1/4 lb. paraffin

Cream butter and peanut butter together. Add confectioners sugar until stiff. Add vanilla and mix thoroughly. Form dough into balls. Melt chocolate and paraffin and dip balls in with toothpick. Place on wax paper.

Barbara Walker.

SUGAR CHEESE CRESCENTS

1 c. sugar
2 1/2 c. all-purpose flour
1/2 tsp. salt
3/4 c. butter, softened
1/3 c. sweetened applesauce
1/2 tsp. vanilla extract
1/2 c. shredded Cheddar cheese
1 tsp. cinnamon
Confectioners sugar

In large bowl combine 1/2 cup of sugar and remaining ingredients except cheese and cinnamon. Blend well, stir in cheese; mix thoroughly. Shape into balls using a rounded

teaspoonful of dough for each. Roll each ball in a mixture of cinnamon and confectioners sugar. Bake in 350° oven for 12 to 15 minutes. Remove from cookie sheet immediately. Makes 50 to 56 cookies.

Tessy McLaughlin

FAYE'S FOLLIES

1 stick margarine
1 c. graham cracker crumbs
1 (3 1/2 oz.) can Angel Flake coconut
1 c. chocolate chips
1 c. chopped nuts (pecans, walnuts)
1 can sweetened condensed milk

Melt margarine in 9x13 inch baking pan. Pour crumbs evenly over margarine. Spread coconut evenly over crumbs. Scatter chocolate chips over all and then pecans over all. Pour condensed milk over top and bake at 350° for 30 minutes (or less until top looks light tan). Cool and cut into squares.

Faye Dorchester

BREAKFAST BARS

1 pkg. two layer spice cake mix
1/2 c. quick cooking oats
1/4 c. wheat germ
1/2 c. chopped nuts
2 eggs, beaten
1/2 c. light molasses
1/4 c. milk
1/4 c. cooking oil

Stir together cake mix, oats, wheat germ and nuts. In separate bowl, mix eggs, molasses, milk and oil. Stir into dry mixture; blend until moistened. Spread in lightly greased 15 1/2 x 10 1/2 x 1 inch baking pan. Bake at 375° for 20 minutes. Cool thoroughly; sift powdered sugar over. Cut into bars.

Denise Cole

HOT FUDGE SQUARES

2 c. sugar
2 c. flour
4 Tbsp. cocoa
2 sticks oleo
1 c. water
2 eggs
1/2 c. buttermilk
1 tsp. soda

1 tsp. vanilla
1/2 tsp. cinnamon

Frosting:

1 stick oleo, melted
6 Tbsp. milk
2 Tbsp. cocoa
1 c. marshmallows
1 tsp. vanilla
1 lb. box confectioners sugar
1 c. nuts (walnuts or pecans)

Mix together first 3 ingredients, melt oleo and add water. When boiling, pour over dry ingredients and beat. Slightly beat eggs. Add to mixture and beat well. Combine soda and buttermilk. Add to batter and beat well. Blend in vanilla and cinnamon. Bake in a greased jelly roll pan for 30 minutes at 350°. While cake is still hot, add frosting which should be hot, too. To make frosting, melt oleo and add milk, marshmallows and cocoa. Stir over low heat until marshmallows melt and all ingredients are blended. Then add vanilla and confectioners sugar. Beat well. Add nuts and quickly spread over cake while both are hot. Allow to cool before cutting. Serves 20 or more.

Betty Waterfield

TINY CHESS (OR PECAN) TARTS

Pastry:

1 c. margarine
2 (3 oz.) pkg. cream cheese
2 c. sifted all-purpose flour

Allow margarine and cheese to reach room temperature. Then blend with flour to make a dough. Refrigerate until well chilled. Put about 1 teaspoon dough into Teflon coated tiny tart pans. Press dough onto sides and bottom of pans. Place chess or pecan filling in pastry shells, filling each 3/4 full. Bake in 400° oven 20 minutes. Remove from pans immediately and allow to cool (about 5 dozen).

Chess Filling:

1/2 c. butter
1 1/2 c. sugar
3 eggs
1 Tbsp. vinegar

Melt butter. Mix sugar with eggs; add butter and vinegar, stirring until well blended. (Filling for about 2 dozen shells.)

Pecan Filling:

2 eggs, slightly beaten
1 1/2 c. packed brown sugar
2 Tbsp. melted butter
Chopped pecans
Dash of salt
1/2 tsp. vanilla

Combine eggs with sugar and butter and mix well. Add vanilla and salt; blend. Sprinkle 1/4 teaspoon nuts in bottom of pastry lined pans. Put 1/2 teaspoon brown sugar mixture over pecans; top with an additional 3/8 teaspoon nuts. Bake in 325° oven 20 to 30 minutes. (Fills about 3 dozen.)

Joyce Newman

PEANUT BUTTER STICKS

Have ready 1 loaf of thin sliced bread (cut off crust, cut each slice into 6 strips. Bake in 200° oven for 2 hours). Dip into 1 cup peanut butter and 1/2 cup oil heated (over water). Roll in crushed corn flakes.

May W. Bonney

FROZEN ORANGE BALLS

12 oz. vanilla wafers
1 (6 oz.) can frozen orange juice
1 pkg. confectioners sugar
1 stick margarine or butter
1 c. Angel Flake coconut

Let margarine stand at room temperature 2 hours. Crumble wafers and add to orange juice and wafers and knead with the hand into a thick dough. Put sugar (a cupful on a flat tray also put a cup of cocoanut on a flat dish). Break off enough dough for a small round ball and roll it in the palm of your hand. Roll the balls as you form them first in the sugar and then in the cocoanut. Store in refrigerator several hours before serving.

Mary Higgins

FORGOTTEN COOKIES

Preheat oven to 350°. Line cookie sheet with foil. Beat until stiff 2 egg whites; gradually add:

2/3 c. sugar
1 tsp. vanilla
1/4 tsp. salt

Fold into whites:

1/2 c. chopped nuts
6 oz. pkg. chocolate chips

Drop on cookie sheet by teaspoonfuls. Place in oven and turn off heat. Allow to stand for at least 3 hours. Do not open oven door. Make at night and allow to remain overnight is good.

Vera Munden

PEANUT BUTTER BALLS

1 c. crunchy or smooth peanut butter
1 c. sifted 4X sugar
2 Tbsp. soft margarine

Mix together. Add:

1 1/2 c. raisins
1/2 c. chopped nuts

Roll into balls. Put into refrigerator to chill. Melt 1 cake of semi-sweet chocolate and 2 tablespoons margarine over hot water (not boiling). Dip balls into chocolate and place on wax paper. Makes about 36 balls.

Vera Munden

FUDGE COOKIES

Melt 2 (6 ounce) packages semi-sweet chocolate bits in top of double boiler. Add 3/4 stick of butter or margarine and melt. Now remove from heat and add these ingredients:

1 can Eagle Brand milk
1 tsp. vanilla
1 c. flour (before sifted)
1 c. chopped pecans

Preheat oven to 325°. Drop off on Reynolds Wrap, then place on cookie sheet. Bake at 325° for 10 minutes. Do not cook more than 10 minutes. Makes 80 - 100 cookies.

Susan B. Flanagan

TREASURE HOUSE BARS (Good)

Sift together and set aside:

2 c. flour
1/2 tsp. salt
1 1/2 tsp. baking powder

Cream together:

1/2 c. firmly packed brown sugar
1/2 c. granulated sugar
1/2 c. butter or margarine

Blend into mixture 2 eggs, one at a time, beating well after each addition. Add dry ingredients alternately with 3/4 cup milk. Stir into mixture the following:

1 c. broken nutmeats
1 c. chocolate chips
1 Tbsp. vanilla
1 (8 oz.) bottle maraschino cherries, drained, chopped
Optional: 1/2 tsp. nutmeg, 1/2 tsp. cinnamon, 1/2 tsp. cloves

Bake in jelly roll pan, 15x10x1 inches, greased and floured, at 325° for 25 - 30 minutes.

Frosting: Brown 1/4 cup margarine over medium heat. Remove from heat and add 2 cups confectioners sugar, 1/2 teaspoon vanilla and 2 tablespoons milk. Stir until smooth. Spread over warm cookies. Cut into squares. Cover with Saran Wrap.

Vera Munden

BUTTERMILK BARS

2 c. flour
1 1/4 c. white sugar
3/4 c. brown sugar
1/2 c. butter
1/2 c. nuts
1 egg
2 tsp. cinnamon
1 tsp. salt
1 tsp. soda
1 c. buttermilk
1 tsp. vanilla
Dash of nutmeg

Mix flour, white sugar, brown sugar and butter like pie crust. Use 1 1/2 cups to line a 9x13 inch pan. Reserve another 1/2 cup for topping. To the rest of the mixture, add the remaining ingredients. Sprinkle the topping over the filling and bake at 350° for 30 minutes.

Linda Sue Lowman

EASY PUMPKIN BARS

3/4 c. butter or margarine, softened
4 eggs
2 c. mashed, cooked pumpkin
2 c. sugar
2 c. all-purpose flour

2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. cinnamon (I use 1 1/2 tsp.)
Nutmeg to taste
1/2 - 1 c. chopped nuts

In bowl combine first 4 ingredients and beat well. Sift together dry ingredients and add to pumpkin mixture. Add nuts. Turn into 2 greased and floured jelly roll pans. Bake at 325° for about 25 minutes. If desired, drizzle a confectioners sugar glaze over top and cut into bars.

Linda Sue Lowman

NO BAKE PEANUT BUTTER FUDGIES

2 c. sugar
2 1/2 Tbsp. cocoa
1/2 c. milk
1/2 c. butter or margarine
1/2 c. peanut butter
2 c. quick cooking oats

Combine sugar and cocoa in a large saucepan; add milk, stirring until smooth. Add butter; place over high heat and bring to a boil; boil 2 minutes and remove from heat. Add peanut butter and stir until melted; add oats, mixing well. Drop mixture by teaspoonfuls onto waxed paper; cool completely. Yield: 3 1/2 dozen.

Angie Champion

CONGO SQUARES

2 3/4 c. sifted flour, self-rising
2 sticks butter
1 box light brown sugar
3 eggs
1 c. nuts
1 (12 oz.) pkg. chocolate bits
1 tsp. vanilla

Combine butter and sugar. Add eggs, vanilla, flour, nuts and chocolate bits. Spread on sheet cake pan. Bake at 350° for 25 - 30 minutes.

Ginger Griffith

BUTTERSCOTCH STICKS

Melt 1 stick of margarine in saucepan. Add 2 cups of brown sugar. Mix well. Remove from heat. Add 2 eggs, beat well. Add 2 teaspoons vanilla and 2 cups sifted flour with 2 teaspoons baking powder. Add 1 1/2 cups chopped

pecans. Spread in a well greased 9x13 inch sheet cake pan. Bake at 350° for 12 to 15 minutes. Do not overcook. Cut in finger sized strips while hot and roll in powdered sugar.

Elizabeth Etheridge

MOLASSES CRINKLES

1 c. brown sugar
3/4 c. shortening
1 egg
1/4 c. molasses
2 1/4 c. all-purpose flour
2 tsp. baking soda
1 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
1/4 tsp. salt

Mix sugar, shortening, egg and molasses. Add other ingredients. Shape dough into balls. Dip tops in granulated sugar. Place about 3 inches apart on greased cookie sheet. Bake 10 to 12 minutes at 375° or until just set. Remove immediately from pan. Makes about 4 dozen.

Elizabeth Etheridge

WHOLE WHEAT SUGAR COOKIES

1 c. sugar
1 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1/2 tsp. nutmeg
1/2 c. butter or margarine, softened
2 Tbsp. milk
1 Tbsp. grated lemon or orange peel, if desired
1 tsp. vanilla
1 egg
2 c. Pillsbury's best whole wheat flour
2 Tbsp. sugar
1/2 tsp. cinnamon

Heat oven to 375°. Combine first 10 ingredients in large bowl; blend well. Lightly spoon flour into measuring cup; level off. Stir in flour. Shape into 1 inch balls. Place on ungreased cookie sheets, 2 inches apart; flatten slightly. Combine sugar and cinnamon, sprinkle over cookies. Bake 8 to 10 minutes until light golden brown (cookies will be soft in center). You may add 1/2 cup chopped pecans.

Doris Higgins

SUGAR FIX (Amish Cookies)

Cream 1 cup butter and 1 cup granulated sugar until light and fluffy. Beat in 2 eggs. Beat in:

1 c. confectioners sugar
2 tsp. vanilla
3/4 c. cream of tartar
1/2 tsp. salt

Alternately beat in 1 cup oil and 4 cups of flour. Beat until smooth and fluffy. Refrigerate dough, covered, 2 hours or until well chilled. Roll rounded tablespoonfuls into balls. Place cookies 2 inches apart on lightly greased baking sheets. Flatten each with bottom of a glass that has been lightly greased and dipped in granulated sugar. Bake at 350° for 8 to 10 minutes or until lightly browned. Makes about 5 dozen cookies.

Ruth Bridges

SNICKERDOODLES

1/2 c. butter or margarine, softened
1/2 c. shortening
1 1/2 c. sugar
2 eggs
2 3/4 c. all-purpose flour
2 tsp. cream of tartar
1 tsp. soda
1/4 tsp. salt
2 Tbsp. sugar
2 tsp. cinnamon

Heat oven to 400°. Mix thoroughly butter, shortening, 1 1/2 cups sugar and the eggs. Blend in flour, cream of tartar, soda and salt. Shape dough by rounded teaspoonfuls into balls. Mix 2 tablespoons sugar and the cinnamon; roll balls in mixture. Place 2 inches apart on ungreased baking sheet. Bake 8 - 10 minutes or until set. Immediately remove from baking sheet. About 6 dozen cookies.

Joseph Matthew Lowman

JEANNE LOWMAN'S CARAMEL PECAN DREAM BARS

Base:

1 pkg. yellow cake mix
1 egg
1/3 c. butter or margarine

Filling:

1 (14 oz.) can sweetened condensed milk
1 egg
1 tsp vanilla

1 c. pecans

1/2 c. (6 oz. pkg.) butterscotch chips

Heat oven to 350°. Grease 13x9 inch pan. Combine first 3 ingredients in bowl and mix until crumbly. Press into bottom of pan. In small bowl beat milk, egg and vanilla until blended. Stir in nuts and chips and pour over base in pan. Spread to corners. Bake 25 - 35 minutes. Center may appear loose but will set upon cooling. Cool completely before cutting into bars.

John B. Lowman

KRISPY KOOKIES

1 c. shortening (part butter)
1 c. sugar (scant)
1 c. brown sugar
2 eggs
1 tsp. vanilla

Cream the above together. Mix the following and add to the above mixture:

1 1/2 c. flour
1/2 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt

Add:

2 c. 1 minute oatmeal
2 c. Rice Krispies
1/2 c. raisins
1/2 to 1 c. chopped pecans

Drop by teaspoonfuls onto lightly greased cookie sheet. Flatten with fork. Bake at 325° for 10 - 12 minutes or until lightly browned. Let rest on sheet for few minutes before removing to rack to cool.

Toni Eaton

CHOCOLATE SYRUP BROWNIES

1 stick butter
1 c. sugar
4 eggs
1 c. flour
1/2 tsp. salt
1 can Hershey's chocolate syrup
6 Hershey's chocolate bars

Combine butter (softened) and sugar; add eggs, flour, salt and syrup. Bake at 350° for 30 minutes in a greased 9x13 inch pan. When done, take out of oven and lay chocolate bars on top to melt; then spread as frosting. Cool for

15 to 20 minutes before eating.

Note: Syrup is regular vegetable can size. Hershey's bars are 6 to a package. Much better if it cools overnight, or serve warm with vanilla ice cream.

Emily Davis

HEAVENLY COOKIES

1 c. butter (1/2 lb.)
1/4 c. confectioners sugar
1 tsp. vanilla
2 c. sifted flour
1 c. chopped walnuts

Cream butter; add sugar and vanilla and mix well. Blend in flour and nuts. Form into almond shape with fingers. Bake on cookie sheet at 325° for 30 minutes. Cool. Roll in confectioners sugar. Makes 4 dozen.

Terry Lytle

HAWAIIAN SQUARES

Mix until fine:
1/4 lb. butter
1/2 c. brown sugar
1 c. flour

Pat into pan and bake 20 minutes at 300°. Mix and pour over baked mixture:

2 eggs
1 c. brown sugar
1/4 tsp. salt
1 tsp. vanilla
1 c. coconut
1 c. nuts
2 Tbsp. flour
1/2 tsp. baking powder

Bake 20 minutes longer. Cool and cut into squares.

Lannie Mae Barnes

ICE CREAM WAFERS

1/2 c. shortening
1/2 c. sugar
1 egg, well beaten
3/4 c. flour

Combine the above ingredients and beat until velvety. Add:

1/2 tsp. salt
1/2 tsp. vanilla

Drop by 1/2 teaspoonfuls onto greased cookie sheet or Reynolds Wrap. Top with half pecan or raisins. Cook at 350° for 10 minutes.

Alice W. Flanagan

NUT TARTS

Dough:

1 c. margarine
6 oz. cream cheese
2 c. flour

Filling:

2 eggs, beaten
1 1/2 c. light brown sugar
3 Tbsp. milk
2 Tbsp. melted margarine
2 tsp. vanilla
Dash of salt

Cream the cream cheese with margarine. Add flour and mix until it doesn't stick to hands. Make small ball to fit tart pan. Refrigerate if desired. Press into tart pan, making it a little thicker at the bottom. Add small pieces of nuts, then filling, 3/4 full. Add more nuts on top of filling. Bake at 375° for 15 minutes, then 350° for 15 minutes.

Terry Lytle

RAISIN NUT COOKIES

Put through grinder:
1 1/2 c. raisins
1 c. nutmeats

Mix:
1 c. Crisco (or margarine)
1 tsp. cinnamon
1/2 tsp. nutmeg
1/4 tsp. allspice
1 tsp. baking soda
1/2 tsp. salt
3 eggs
2 1/2 c. flour
1/2 tsp. vanilla

Mix all ingredients and drop by teaspoonfuls onto cookie sheet and bake at 375°. Pitted dates may be used in place of raisins. Makes 8 dozen.

Jean Pillsbury

ROCKY ROAD FUDGE BARS

One little piece is never enough of these fudge bars. Although the recipe makes a big pan, they just won't last long because they're so good tasting.

Bar:

1/2 c. margarine or butter
1 (1 oz.) sq. unsweetened chocolate or 1 env. pre-melted unsweetened baking chocolate flavor
1 c. sugar
1 c. flour*
1/2 to 1 c. chopped nuts
1 tsp. baking powder
1 tsp. vanilla
2 eggs

Filling:

8 oz. pkg. cream cheese, softened (reserve 2 oz. for frosting)
1/2 c. sugar
2 Tbsp. flour
1/4 c. margarine or butter, softened
1 egg
1/2 tsp. vanilla
1/4 c. chopped nuts
6 oz. pkg. (1 c.) semi-sweet chocolate chips, if desired

Frosting:

2 c. miniature marshmallows
1/4 c. margarine or butter
1 sq. (1 oz.) unsweetened chocolate or 1 env. pre-melted unsweetened baking chocolate flavor
2 oz. reserved cream cheese
1/4 c. milk
3 c. powdered sugar
1 tsp. vanilla

Heat oven to 350° F. Grease (not oil) and flour 13x9 inch pan. In large saucepan over low heat, melt 1/2 cup margarine and 1 square chocoalate. (Lightly spoon flour into measuring cup; level off.) Add remaining bar ingredients; mix well. Spread in prepared pan. In small bowl, combine 6 ounces cream cheese with next 5 filling ingredients. Beat 1 minute at medium speed until smooth and fluffy; stir in nuts. Spread over chocolate chips. Bake at 350° F. for 25 to 35 minutes or until toothpick inserted in center comes out clean. Remove from oven; sprinkle with marshmallows. Bake 2 minutes longer.

In large saucepan, over low heat, melt 1/4 cup margarine, 1 square chocolate, remaining 2 ounces cream cheese

and milk. Stir in powdered sugar and vanilla until smooth. Immediately pour over marshmallows and swirl together. Cool; cut into bars. Store in refrigerator. Makes 3 to 4 dozen bars.

*Tip: Self-rising flour is not recommended.
High altitude: No change.

Joseph Matthew Lowman

EMILY'S MOLASSES COOKIES

Mix together:

1 c. sugar
1 tsp. ginger
2 tsp. cinnamon
Little salt

Add:

1 c. Grandma's molassses
1 beaten egg
1 Tbsp. vanilla

Add:

1 c. melted Crisco (keep warm)
2/3 c. warm water
1 tsp. cream of tartar
3 tsp. baking soda

Mix cream of tartar and baking soda into water when ready to add. Ad 1 cup at a time, approximately 5 cups sifted plain flour. Mix quite stiff to roll. Amount varies - cut with cookie cutter. Cook at 375° for 7 1/2 minutes. Makes lots of cookies, about 60.

Helpful Hint: Let mixture stand for 1/2 to 1 hour. Rolls out better, using less flour.

Emily Davis

Candy, Jelly,
Preserves

TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about ½ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the SOFT BALL TEST the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the FIRM BALL TEST the candy will roll into a firm but not hard ball. It will flatten out a few minutes after being removed from water.

In the HARD BALL TEST the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the LIGHT CRACK TEST the candy will form brittle threads which will soften on removal from the water.

In the HARD CRACK TEST the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In CARAMELIZING, the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

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CHOCOLATE PEANUT BUTTER PILE-UPS

The secret: The chocolate melts right on top of the hot peanut butter bars to make an instant glaze. Two kids favorites team up in one yummy bar.

1 c. peanut butter
1/2 c. sugar*
1 egg
1 (4 oz.) pkg. Baker's German's sweet chocolate, broken into pieces

*Use 1 cup sugar for a sweeter bar.

Mix peanut butter, sugar and egg until blended. Press or roll dough into 10x7 inch rectangle on ungreased baking sheet. Bake at 325° for 20 minutes. Remove from oven. Immediately arrange chocolate on top and cover lightly with aluminum foil. Let stand 3 minutes and remove foil. Spread chocolate over entire surface and immediately cut into 2x1 inch bars. Cool. Makes about 30.

Ginger Lee

COATED PEANUTS

2 c. sugar
1 c. water
4 c. peanuts (raw)

Mix water and sugar and let come to boil. Drop peanuts in. Simmer on medium heat. Stir often, cooking down until liquid disappears. Bake at 300° for 1/2 hour on cookie sheet.

Toni Eaton

CANDIED PECANS OR PEANUTS

Mix and dissolve over heat:

1 c. sugar
1/2 c. water
1 tsp. vanilla
Dash of salt

Add:

3 c. pecans
2 c. peanuts

Cook until all liquids are gone, stirring often!. Pour nuts on greased cookie sheet. Bake at 250° for 1 hour, stirring every 15 minutes. Cool and store.

1262-82 Fritz Fentress

GLAZED NUTS

1 c. sugar
1/2 c. evaporated milk
1/4 c. margarine
Pinch of salt
1 tsp. vanilla
1/8 tsp. cinnamon
1/8 tsp. nutmeg

Combine all ingredients in heavy skillet except vanilla. Bring to a boil, stirring constantly until syrup will form a ball or hold its shape when dropped into cold water. Add vanilla and 2 cups pecan halves. Remove from heat and stir until pecans are well covered. Pour out on wax paper and separate, using 2 forks.

Vera Munden

SUGARED PECANS

Have ready, 2 cups pecans (halves). Place pecans in baking dish and put in oven at 200° to dry, approximately 20 minutes. Prepare the mixture while pecans are in oven.

Mixture:

2 egg whites, beat until stiffened
1 c. sugar
1/4 tsp. salt
1 stick butter

Melt butter in skillet. Remove from heat and add sugar, salt and egg whites. Check pecans to see if they have shed the brown substance that gets between the crevices. If you need to put pecans in another pan, do so. Pour mixture over pecans and return to oven at 325°. Stir every 10 minutes until they have been coated. Pour on waxed paper and separate as many as you can.

Madeline Smith

SPICE PEANUTS

1 (12 oz.) can peanuts (can be mixed nuts)
1/2 c. sugar
1 Tbsp. cinnamon
1 egg white
1 tsp. water

Combine egg white and water. Beat until frothy. Add nuts, stir until coated. Mix sugar and cinnamon together and add to nut mixture. Stir until well coated. Spread

peanuts on cookie sheet. Bake 1 hour at 250°. Stir every 20 minutes. Cool and serve. Serves 10.

Velma M. Gregory

SALTED PECANS

1 qt. shelled pecans, halves or pieces
2 Tbsp. Crisco oil

Using a flat pan or cookie sheet, spread pecans out in single layer and drizzle with 2 tablespoons Crisco oil. Bake in preheated 325° oven for 20 - 25 minutes, stirring frequently. Remove from oven and drain on paper towels. Sprinkle with salt while still hot. Store in airtight container.

Mrs. James W. Wood, Jr. (Rita)

CARAMEL CORN

3 Tbsp. butter or margarine
2/3 c. white Karo syrup
2 c. sugar
1 gal. popped corn
1 tsp. soda
1 tsp. water
Salted peanuts may be added

Use container large enough to hold corn with room to stir. Put Karo and butter or margarine in pan first, then sprinkle the sugar on top. Cook until light caramel color. Do not stir. Tip pan if it looks hot in one spot. Mix soda and water and sprinkle on top. When it bubbles up light brown, put corn in and stir up from bottom until all is coated. Pour on greased surface and flatten. Let cool and then break into pieces.

Ellen Carpenter

CARAMELS

1 c. sugar
3/4 c. dark corn syrup
1/2 c. butter
1/2 c. light cream or evaporated milk

Combine above, bring to a boil, stirring constantly. Add 1/2 cup more cream and cook slowly to very hard stage. Remove and add vanilla and nuts.

Terry Lytle

MA'S COCONUT CANDY

4 c. sugar
1 tall can evaporated milk
2 c. Angel Flake coconut
Water
1 c. milk

In a 5 quart pot mix sugar, can of evaporated milk, 1/2 evaporated milk can of water and 1 cup water. Heat on low until sugar is completely dissolved. Stir in coconut. Turn heat to medium high and bring candy to full rolling boil. Stir constantly to keep candy from scorching. Cook to soft ball stage on candy thermometer. Lower heat to low and continue to cook to 250°. Remove from heat and beat with electric mixer for 1/2 minute. Pour onto buttered platter. Cut while still warm.

Bill Champion

OLD FASHION PULL CANDY

2 c. sugar
1 c. vinegar

Place in a saucepan and bring to a boil, stirring constantly. Test by dropping small amount in cold water, is done when it forms a hard ball. (Can double if you like.)

Marvin Etheridge

CANDIED GRAPEFRUIT PEEL

2 grapefruits
1 c. sugar
1/2 c. light corn syrup
1 c. water
Red or green food coloring

Remove peel in 4 lengthwise sections from each grapefruit. Cover with cold water; boil 10 minutes and drain. Repeat process 3 times. Cut peel in thin strips with scissors, about 1/2 inch wide. Combine sugar, corn sryup and water in saucepan, add red or green food coloring. Add peel and bring to a boil. Boil gently about 40 minutes. Cool until most of syrup is absorbed. Drain in coarse strainer. Roll peel, a few pieces at a time, in granulated sugar. Let dry about 48 hours. When dry, store in covered containers. Makes 1 1/2 pounds.

Toni Eaton

HARD CANDY

2 c. sugar
1/2 c. white Karo syrup
1 c. water
Food coloring
Flavoring, oil of cinnamon or cloves

1. Boil all except flavoring to 310° or to hard ball stage. 2. Remove from stove. When boiling stops, add 18 drops flavoring. 3. Pour on greased countertop. 4. Begin cutting when you can handle. 5. Sprinkle with confectioners sugar.

Barbara Walker

DIVINITY

2 c. sugar
1/2 c. water
2 egg whites, stiffly beaten
1 tsp. vanilla
1/2 c. white syrup
Pinch of salt
Broken nutmeats

Cook syrup until a few drops in cold water will crack when hit on the side of the cup. Slowly pour syrup to egg whites. Beat until it forms a peak. Add vanilla and nuts. Drop by teaspoonfuls on wax paper.

Effie Munden

POTATO CANDY

1 medium white potato, boiled and drained
1 box confectioners sugar

Mix until consistency of pie dough. Roll out. Cover with layer of peanut butter. Roll like jelly roll and slice.

Tammy Burroughs Dail

REESE'S CUPS

1 stick butter or margarine
1/2 c. peanut butter
1 (8 oz.) bar Hershey's chocolate

Melt above in top of double boiler. Place jar of peanut butter in hot water to soften. Put chocolate mixture in paper muffin cups (small), then put a large spoonful of peanut butter in center. Place in refrigerator until hard. You

can either cover the peanut butter with chocolate mixture or let it set and cover itself.

Terry Lytle

QUICK NUT FUDGE

1 lb. confectioners sugar
1/2 c. cocoa
1/4 tsp. salt
1 c. chopped pecans or walnuts
1 stick margarine
4 Tbsp. milk
1 Tbsp. vanilla extract

Combine all ingredients except nuts in top of double boiler. Place over simmering water and stir until smooth. Add nuts and mix. Spread candy quickly in buttered 8x8x2 inch pan. Cool and cut into squares.

Harriet Haynes

JELL-O PUDDING FUDGE

1 (4 oz.) pkg. Jell-O chocolate or chocolate fudge pudding and pie filling
2 Tbsp. butter
1/4 c. milk
1 1/2 c. sifted confectioners sugar
1/4 c. chopped nuts

Combine pudding mix, butter and milk and bring to a full boil. Boil gently 1 minute, stirring constantly. Remove from heat quickly and blend in sugar. Add nuts. Pour into 8x4 inch pan. Cool, then cut into squares. Makes 1 pound.

Bernice Henley

CHOCOLATE FUDGE

3 c. sugar
3 sq. chocolate or 4 Tbsp. cocoa
3 Tbsp. Karo syrup
1 tsp. vanilla
1 c. evaporated milk
1 stick margarine
Dash of salt

Stir together first 5 ingredients and place on medium heat, covered. Cook about 5 minutes until sugar is dissolved. Remove lid and stir. Cook until chocolate dropped in cold water will form a ball. Remove from heat and add

vanilla, margarine and salt. Let cool about 5 minutes. Beat until it begins to firm up. Add 1 cup nuts. Pour into greased pan. Cool and cut into squares.

Effie Munden

MIKE'S NEVER FAIL FUDGE

In top of double boiler combine:

1 lb. confectioners sugar
1/2 c. cocoa
1/4 tsp. salt
6 Tbsp. margarine
4 Tbsp. milk
1 Tbsp. vanilla

Over hot water stir mixture gently until smooth and hot. If desired, add 1 cup chopped nuts. Pour hot mixture into a buttered 9x5 inch pan. Cool. Cut into 2 dozen pieces.

Mike Cullipher

HOT PEPPER JELLY

3 c. bell peppers
1 c hot peppers
3 c. vinegar
2 small bottles Certo
5 lb. sugar
Green food coloring

Blend peppers and vinegar. Add sugar and bring to a boil. Add Certo and boil 1 minute.

Alice W. Flanagan

FIG-PINEAPPLE JAM

6 1/2 lb. peeled ripe figs
1 large can crushed pineapple
Juice of 1 large lemon
4 1/2 lb. sugar

Mash figs to a pulp. Add other ingredients and mix thoroughly. Cook until thick, stirring often.

Alice W. Flanagan

ORANGE MARMALADE

6 oranges
3 lemons
1 grapefruit (optional)

Wash fruit, remove all seeds. Do not peel fruit. Run through food grinder, blender or chop. To every cup of ground fruit, add 2 cups water and let stand overnight. The next morning, boil mixture 10 minutes, let stand overnight. The next morning to each cup of fruit and water mixture, add 1 cup sugar. Cook in small quantities until jelly, about 20 or 30 minutes. Jar as soon as cool enough.

Alice W. Flanagan

PEAR MINCEMEAT

Grind the following:

4 lb. pears, 3 lb. apples and 4 oranges (or less)
1 lb. raisins

Then add:

5 c. sugar
1 tsp. salt
1 tsp. cloves
4 tsp. cinnamon

Cook about 1 hour, uncovered, stirring frequently. Put in sterilied jars and seal. Makes about 4 quarts.

Lillian Craft

notes

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Beverages, Microwave, Misc.

MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard—perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet finger tip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2 - 2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the boney pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat left-over custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely as it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

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INSTANT RUSSIAN TEA

1 c. Tang
1 c. sugar
1/4 c. Lipton instant tea with sugar and lemon
1/2 tsp. ground cloves
1 tsp. ground cinnamon

Mix and store in tight container. For one mug of tea - 3 heaping teaspoons of tea in mug; add boiling water.

Sue Champion

RUSSIAN TEA

Boil together 5 minutes:

1/2 tsp. cloves
1 c. sugar
1/2 tsp. cinnamon
1 gal. water

Add:

4 tea bags steeped in pt. of boiling water
3/4 c. fresh lemon juice
1 tall can pineapple juice
1 qt. apple cider
1 tall can orange juice
1 1/2 c. fresh orange juice
Little extra sugar if desired

Bring to boil and serve hot. Serves 20 generously.

Terry Lytle

DELICIOUS EGGNOG

2 eggs, well beaten
1 (15 oz.) can Eagle Brand milk
1 tsp. vanilla
1/4 tsp. salt
1 qt. homogenized milk
1/2 pt. (1 c.) heavy cream, whipped
Sprinkle of nutmeg

Makes about 2 quarts.

Terry Lytle

SWEETENED CONDENSED MILK

1 c. powdered milk
2/3 c. sugar
1/3 c. boiling water
3 Tbsp. margarine

Put in blender and mix well. Put in refrigerator to thicken (approximately 3 hours). Use the same as Borden's Eagle Brand. Makes 8 ounces.

Sue Champion

GOLDEN PUNCH

1 (6 oz.) can frozen orange juice
9 c. water
2 (5 or 6 oz.) cans frozen lemonade
5 pt. pineapple sherbet
1 qt. vanilla ice cream

Soften sherbet and ice cream in punch bowl. Mix lemonade and orange juice and water. Pour mixture over sherbet and ice cream, blending well.

Lucy Murden

POLISH PRETZELS

2 egg yolks
2 Tbsp. butter
2 Tbsp. 10X sugar
1/4 pt. sour cream
1 1/2 c. all-purpose flour
1 tsp. rum flavoring

Cream butter, sugar, egg yolks. Blend in sour cream and flavoring. Add flour gradually. Mix well. Divide dough in half. Roll each half thin (1/8 to 1/16 inch thick) on well floured board. With pastry wheel or knife, cut dough into 4x2 inch diamonds. Make 1 inch horizontal slit in center of each; draw a long point of diamond through slit and curl back in opposite direction. In electric skillet at 375° fry in hot fat about 1 minute on each side or until light brown. Drain. Cool. Sprinkle with 10X sugar.

Velma M. Gregory

PLAY DOUGH

1 c. flour
1 c. water
1/2 c. salt
2 tsp. cream of tartar (do not omit)
1 tsp. cooking oil
Food coloring

In heavy aluminum saucepan, mix dry ingredients. Add oil, water and food coloring. Cook 3 minutes or until mixture pulls away from pan. (May add few drops of oil of wintergreen, cloves, or cinnamon to give more pleasant aroma.) Knead slightly. Store in an airtight container immediately. Will keep several weeks. Has a pleasing texture.

Terry Lytle

COOKED BANANAS TOPPING FOR ICE CREAM

1/2 c. walnuts
5 Tbsp. butter
2 large bananas, sliced 1/4 inch thick
1/3 c. honey
2 to 3 Tbsp. rum flavoring

Put walnuts and 3 tablespoons butter in frying pan on low heat. Cook and stir a few minutes. Add bananas. Cook and stir until bananas are smaller and a little soft. Add 1 more tablespoon butter. Cook and stir few minutes more. Add flavoring, honey and last tablespoon butter. Cook and stir few minutes more. Serve over vanilla ice cream.

Velma M. Gregory

HOMEMADE ICE CREAM

3 large wooden spoons of flour
2 c. sugar
4 to 6 eggs
1 Tbsp. vanilla

Can use either:

1 qt. cream
1 pt. half & half
1 can milk

OR

8 (half pt.) whipping cream
2 pt. half & half
(add milk to fill freezer)

You can use any fresh fruit or chocolate for variation. My favorite is banana and it is delicious.

Terry Lytle

MARINATED FRUITS

Oranges (2 or 3, depending on your servings) fresh or mandarin
Onions, sliced thin
Grapes, cut into halves and deseeded
Pineapple chunks
Apples, cut into slivers
Green pepper, cut into strips

Sauce:

1 c. sugar
3/4 c. vinegar
1 tsp. prepared mustard
1 tsp. Worcestershire sauce
1 tsp. black pepper

Mix well and pour over fruits and chill ovennight.
Toni Eaton

** NOTES **

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